

New Year's Eve 2017

Starters

Rope grown Scottish mussels, smoked pancetta in a garlic and white wine sauce

Chicken liver parfait, winter pickles, quince jelly

Quinoa, beetroot, avocado, Brussel tops, watercress & pumpkin seed salad (v)

Gressingham duck and coriander croquettes, apple and walnut salad with plum chutney

Mains

Slow cooked beef short ribs with girolle mushroom, pancetta and sautéed blue heritage potatoes

Pan roasted salmon, fennel, orange & watercress pearl barley, mixed herb gremolata

Portobello mushroom wellington stuffed with goats cheese, grilled mixed peppers, spinach & olives (v)

8oz Angus sirloin, slow cooked cherry tomatoes, field mushroom, skinny chips and salad
(Served with béarnaise, peppercorn or garlic butter)

Casserole of chicken supreme, Cumberland sausage, smoked bacon on roasted sweet potato and aubergine

Desserts

Sticky toffee pudding served with salted caramel ice cream

Chocolate brownie with vanilla ice cream

Spiced pumpkin and white chocolate cheesecake

Selection of British cheeses – Cropwell bishop stilton, Somerset Applewood cheddar, sweet chili jelly, fruit chutney and crackers (v)

Menu priced at £39.95 per head

To include a glass of Prosecco and all night party with our DJ

