

New Year's Eve Menu

Booking Essential - Four Courses for £54.95

To start

Cream of broccoli and stilton soup

served with crusty bread and butter
(GFa, Mk, G, Ce)

Pan-fried scallops

with crisp pancetta, watercress and lemon
crème fraîche
(GF, DFa, Mu, Mk, Mo)

Korean chilli chicken

served with salad, chillies, spring onions and
coriander
(GF, DF, S, Se)

Goats cheese, fig & onion tart

(DFa, GFa, VEa, V, Mk, G)

Mains

Sirloin steak

hassel back potato, garlic wilted spinach and
roasted cherry tomatoes
(GF, DFa, Mk)

Pan fried seabass

lemon butter, sauteed new potatoes,
samphire, cherry tomatoes, peas and roasted
lemon (GF, DFa, Mk, F)

Ultimate veggie festive sandwich

chestnuts, leeks, fried mushrooms, sage &
onion stuffing, sweet cranberry jelly, and
vegan garlic mayo in a sourdough bun,
with fries. (Ve, G)

Twice cooked sticky duck

honey & soy glazed duck leg served with
rice and pak choi (DF, GF, S)

Desserts

Traditional cheese & biscuits

a selection of cheese served with grapes,
apple, celery, chutney, butter & crackers
(GFa, G, Mk, Ce)

Baileys cheesecake

chocolate digestive base, topped with a
light and fluffy classic cheesecake filling and
finished off with cream (GFa, Mk, G, S)

Hot fudge chocolate sundae

vanilla ice cream layered with chocolate
fudge sauce, fudge pieces and topped with
whipped cream (GF, E, Mk, S)

Gingerbread martini *(festive cocktail)*

run run as fast as you can you can't catch
me I'm the gingerbread man! An indulgent
cocktail of caramel and ginger shaken with
baileys and vanilla vodka to imitate one of
your favourite holiday treats. (ABV 17.5%)

Digestif

Cognac VSOP

Norfolk nog (cream liqueur)
Dalwhinnie 15 YO single malt
25ml shot



No deposit to be paid with reservation
full payment to be paid with the pre-orders by the **20th Dec 2022**
A discretionary service charge of 10% will be added to the bill
Any choices made from our regular menu will be subject to a £2.50 surcharge per item