

# **NEW YEARS EVE 2019**

4 courses £50, includes live entertainment

## **STARTERS**

**KING PRAWN & CRAYFISH COCKTAIL** with lightly toasted bloomer bread

**FRENCH ONION SOUP** with warm crusty roll

**CHICKS IN BLANKETS** chicken breast wrapped in streaky bacon and skewered

**MUSHROOM RISOTTO** with chestnuts, cranberries & shaved vegan cheese (VE)

Champagne Sorbet course to cleanse your palate... (VE)

## **MAINS**

### **SLOW COOKED BELLY OF PORK**

Marinated with olive oil, sea salt, cracked black pepper & fresh thyme, potato gratin dauphinoise, roasted vine tomatoes & tender stem broccoli

### **10oz SIRLOIN STEAK**

served with potato gratin dauphinoise, giant onion rings, roasted vine tomatoes & peppercorn sauce

### **SMOKED HADDOCK IN A CHEDDAR CHEESE & MUSTARD SAUCE**

Served on creamy mash, with tender stem broccoli & poached egg

### **CARROT & CASHEW WELLINGTON WITH SPICED MARMALADE**

Served with roasted baby potatoes & Mediterranean veg (VE)

## **DESSERTS**

**CHOCOLATE & COCONUT TART** served with brandy sauce (VE)

**LUXURY CHRISTMAS PUDDING** served with brandy sauce

**STICKY TOFFEE PUDDING** served with salted caramel ice cream

**AFTER DINNER MINT TRUFFLE TORTE** served with double cream

(VE) Suitable for Vegans

For other information with allergens please ask us, certain dishes can be adapted to suit!

# NEW YEARS EVE 2019

## Terms and Conditions

1. A £10 non-refundable deposit per person is required to secure your table.
2. Full payment required by 1st December.
3. Food service times between 7pm and 9pm.
4. Menu choices are required a minimum of 2 weeks prior to New Year's Eve.

<b>Name of Booking</b>	
<b>Phone Number</b>	
<b>Email Address</b>	
<b>Time of Booking</b>	
<b>Number of People</b>	
<b>No of bottles of Prosecco for table</b>	

<b>Name</b>	<b>Starter</b>	<b>Main</b>	<b>Dessert</b>

Any other information for us? (allergies etc)

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