## New Year's Eve Menu 2024

Served evening in the lounge bar and restaurant

Homemade broccoli and stilton soup served with a drizzle of fresh cream and toasted croutons

Poached button mushrooms in a parmesan and garlic sauce served with a wedge of olive oil sand balsamic vinegar drizzled ciabatta

Homemade chicken and leek terrine served with a sticky fig relish chutney and a crusty brown roll

Cornets of smoked salmon filled with prawns and drizzled with marie-rose sauce

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marinated shank of lamb served with a rosemary and mint jus

Braised beef steak cooked in a dijon mustard, shallot and cognac sauce

Chicken breast wrapped in bacon stuffed with baby leaf spinach, mozzarella and tarragon, served with a red wine jus

walnut and maple crusted salmon fillet served with a chive butter sauce

chestnut, spinach, mushroom and blue cheese filo pastry encroute with a balsamic dressing

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Chocolate fudge cake

Toffee lumpy bumpy

Sicilian lemon cheesecake

Bailey's crème brulee

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Coffee and mints



£34.95
Tables from 6pm to 7.15pm in the restaurant
Table in the bar 8-8.15pm
There is a disco in the bar until 1am

## New Year's Eve Dietary Requirements 2024

(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option)

Homemade leek and potato soup served with a gluten free roll (gf, df, ve)

Homemade duck and Cointreau pate served with red onion chutney and gluten free roll (gf)

pan-fried garlic mushrooms (gf, df, ve)

Fanned melon served with forest fruits and fruit coulis (gf, df, ve)

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marinated shank of lamb served with gluten free gravy (gf, df)

Braised beef steak cooked in a cooked in a dijon mustard, shallot and cognac sauce (gf, df)

Chicken breast wrapped in bacon and stuffed with baby leaf spinach, ricotta and mozzarella Chicken breast wrapped in bacon served with a balsamic reduction (gf)

walnut and maple crusted salmon fillet served with a chive butter sauce(gf)

Festive vegetable nut roast served with gravy (df, ve)

Winter vegetable stew with mashed potato (gf, df, ve)

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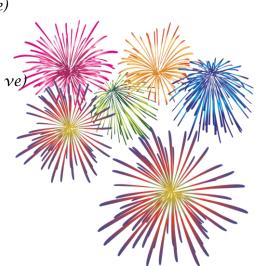
Chocolate, truffle brownie (gf, df, ve)

Classic crème brûlée (gf)

Chocolate and raspberry torte (gf, df, ve

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coffee and. mints



| Name               | <u>Time</u> |
|--------------------|-------------|
| <u>Covers</u>      | <u>Date</u> |
| Starter            |             |
| Soup               |             |
| Mushrooms          |             |
| Pate               |             |
| Salmon             |             |
| Mains              |             |
| Lamb               |             |
| Braised beef       |             |
| Chicken breast     |             |
| Salmon fillet      |             |
| Encroute           |             |
|                    |             |
| Desserts           |             |
| Chocolate Fudge    |             |
| Lemon cheesecake   |             |
| Toffee lumpy bumpy |             |
| Crème Brulee       |             |
|                    |             |

## **Dietary requirements**