

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*

oOo

*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*

oOo

Chocolate fudge cake

Toffee lumpy bumpy

Sicilian lemon cheesecake

Bailey's crème brûlée

oOo

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)

oOo

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)

oOo

Chocolate, truffle brownie (gf, df, ve)

Classic crème brûlée (gf)

Chocolate and raspberry torte (gf, df, ve)

oOo

coffee and mints



Name

Time.....

Covers

Date.....

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