New Years Eve Menu

Arrival prosecco and canapes

STARTERS

Thai-spiced butternut squash soup, toasted coconut (NGCI) (VE)

Ham hock fritter piccalilli, free-range soft-poached egg, pea shoots

Sautéed king prawns, lemon & chilli butter, toasted sourdough

Burrata & citrus heritage plum tomato salad, pomegranate, orange, extra virgin olive oil (V)

MAINS

Roasted beef fillet, rooted carrot, tenderstem broccoli, fondant potato, red wine jus **£5.00 supplement**

Roasted chicken breast wrapped in streaky bacon, seasonal vegetables, fondant potato, port jus (NGCI)

Cumin butternut squash & lentil wellington, a blend of cumin-spiced squash, candy beetroot and lentils wrapped in golden pastry (VE)

Grilled sea bream, herb-crushed new potatoes, fine green beans, chive and white wine sauce (NGCI)

DESSERTS

Lemon meringue tartlet, raspberry sorbet (V)

Baked vanilla cheesecake, exotic fruit salsa (V)

Trio of chocolate layer cake, vanilla ice cream, cherry compote

Selection of British cheeses, biscuits, celery and grapes