



NEW YEARS EVE MENU

Soup of the season

Tian of Crab and Avocado with Langoustine

Local Game Terrine with a Winter Fruits Chutney

Stack of Goats Cheese and Roasted Pepper with Basil Dressing

Slow Roasted Lamb Shank with a Redcurrant and Rosemary Reduction

*Crown of Local Pheasant
with a rich brandy & Cream Sauce*

*Fillet of Hake on a bed of Spinach
with a Thermidor Sauce*

*Slow Braised Brisket of Beef
with Country Vegetables and a Rich Red Wine Gravy*

*Roasted Butternut Squash
with a trio of Beans and Stilton*

*All served with Dauphinoise Potatoes
And fresh seasonal vegetables*

A selection of Mouth Watering Desserts from our Blackboard

Coffee and Mints

*£25 per person including a
welcoming
glass
of Bubbly*

