

New Years Eve Menu



7:00pm for 7:30pm

£5 per person deposit required when booking

Glass of bubbly or orange juice on arrival

£39.95 PER PERSON

STARTERS

Homemade butternut squash and rosemary soup (1, 15, 14)

Ham and manchengo croquettes, salad and chilli jam (1, 14, 5, 6)

Smoked salmon and prawn bilini with horseradish crème fraiche (1, 11, 12, 6, 13)

Individual baked camembert, salad and crusty bread (1, 14, 15)

MAIN COURSE

8oz Sirloin steak, chips, balsamic vine tomatoes, mushroom,
onion rings & peppercorn sauce (£5 supplement) (14, 1)

Chicken breast in wild mushroom and cream sauce, vegetables and potatoes (1, 14)

Salmon with sweet chilli and mango sauce, vegetables and potatoes (11)

Homemade beef bourguignon with vegetables and potatoes (14)

Spring vegetable, mushroom and chestnut risotto, salad and crusty bread (8, 14)

Pumpkin and sage ravioli in tomato sauce, salad and garlic bread (1, 14, 12, 7)

DESSERTS

Chocolate profiteroles (1, 12, 14)

Rum and raisin cheesecake (1, 14)

Cheese and biscuits (£3 supplement) (1, 4, 7, 14)

Sicilian lemon tiramisu (1, 14)

Clementine and prosecco tarte (GF and Vegan)



70'S & 80'S OLD SKOOL DISCO

10:30pm till late

1-Milk
2-Molluscs
3-Lupine

4-Sulphites
5-Sesame
6-Mustard

7-Celery
8-Nuts
9-Soyabeans

10-Peanuts
11-Fish
12-Eggs

13-Grustaceans
14-Cereals All wheat unless specified
15-May Contain