

NEW YEARS EVE MENU



£45.00 per person

Starter

- *Tomato and basil soup & crusty bread (GF) (V) (VE)
- *Smoked Chicken Salad and a honey dressing
- *Prawn Cocktail with Marie Rose sauce
- *Tempura vegetables and sweet chilli sauce (V)
(Broccoli, Cauliflower, Courgette)

Mains

- *Duck breast with red wine jus (GF)
- *Rack of lamb with red current jus (GF)
- *Oven Baked Red Snapper served with roast red tomato sauce (GF)
- *Chicken Breast and tarragon sauce (GF)

All served with a choice of new potatoes or dauphinoise potato & vegetables

- *Sweet Potato Chick Pea Spinach Curry, served with rice (V)(VE)

Desserts

- *Creme Brulée served with a shortbread biscuit (GF without biscuit)
- *Sticky Toffee pudding with Toffee sauce & Ice-cream (GF)
- *Lemon Roulade with cream or Ice-cream
- *Chocolate popping candy cheesecake & Chantilly cream