

## NEW YEARS EVE MENU

..TWO COURSES £24.95... ..THREE COURSES £29.95...

### ...STARTERS...

PAN SEARED PIGEON BREAST, CAULIFLOWER PUREE, WATERCRESS, RED WINE JUS .....

ROASTED RED PEPPER AND SQUASH SOUP, GARLIC AND TRUFFLE OIL, MINI LOAF (V) ..

SMOKED SALMON AND MACKEREL PARCEL, ROCKET AND FENNEL SALAD.....

PROSCIUTTO WRAPPED ASPARAGUS AND MOZZARELLA, BASIL AND PARSLEY DRESSING....

### ...MAINS...

ROASTED RACK OF LAMB, LEMON, MINT AND THYME COUS COUS, SEASONAL VEG, RED WINE JUS.....

LEEK AND MOZZARELLA STUFFED CHICKEN, BACON, SAUTEED POTATOES, SPINACH, WHITE WINE AND SHALLOT SAUCE.....

CHORIZO CRUSTED FILLET OF HAKE, CURRIED BEAN CASSOULET, SPINACH, PANCHETTA CRISP.....

FILLET BEEF WELLINGTON, MUSHROOM PATÉ, DAUPHINOISE POTATOES, PURPLE SPROUTING BROCCOLI, PORT JUS (£5.00 SUPPLEMENT) .....

BEETROOT AND SPINACH RISOTTO, TOASTED PUMPKIN SEEDS, GRILLED ASPARAGUS TOPPED WITH A FETA CRUMB.....

### ...PUDDINGS...

SALTED CARAMEL CHEESECAKE, NUT BRITTLE.....

DECADENT DARK CHOCOLATE TORTE, CLOTTED CREAM ICE CREAM.....

LEMON POSSET, COULIS, PISTACHIO SHORTBREAD BISCUIT.....

PAN AU CHOCOLAT BREAD AND BUTTER PUDDING, CRÈME ANGLAISE.....

IF YOU HAVE ANY ALLERGIES PLEASE DON'T HESITATE TO ASK OUR STAFF FOR ANY ALLERGEN INFORMATION, WE ARE MORE THAN HAPPY TO HELP