

**SUN INN**  
**NEW YEARS EVE**  
**MENU**

**Roasted Vine Tomato and Red Pepper Soup, topped with basil crème fraiche**

**Honey Roasted Saddleback Belly Pork, baked apple and a carrot puree**

**Goats Cheese Salad, beetroot and mulled cranberries with pomegranate syrup**

**Orange and Cantaloupe Melon with Parma ham**

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**Amuse-Bouche**

*(King prawn and Marie rose, Avocado and smoked salmon, Halloumi, pesto and tomato)*

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**Champagne Sorbet**

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**Sirloin Steak**

cooked to your liking, with creamy mushroom and Roquefort cheese sauce, roasted vine tomatoes, Portobello mushroom, onion rings and Jenga chips

**Roasted Lamb Noisettes**

Dauphinoise potatoes, salted beetroot, wilted baby spinach and a rich blackberry and port jus

**Winter Risotto Cake**

Arborio rice, layered with a medley of pesto glazed seasonal vegetables, white wine and mozzarella

**Poached Halibut Loin**

Poached in sweet white wine, sautéed girolles, shallots and roasted Desirée potatoes.

**Chicken Milano**

Chicken fillet, with plum tomatoes, red onion and mozzarella cheese encased with steaky bacon with a garlic, sun-blushed tomato and basil sauce

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**Irish Cream Crème Brulée**

**Slow Roasted Peach with orange caramel sauce**

**White Chocolate and Cranberry brioche and butter pudding**

**Sticky Date pudding with a butterscotch sauce**

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***£60 per person, £35 per child under 12, Reservations essential, a deposit of £15 per person on booking. Pre-orders required by 21<sup>st</sup> December please.***