

New Year's Eve

5 COURSE GALA DINNER

STARTERS

Homemade duck liver pate served with toasted sour dough and Cumberland sauce.

King prawn gambas pill pill served with crusty bread.

Stuffed mushroom with chestnut stuffing served with salad.

Smoked mackerel served with rocket salad.

ENTREMENT

A sorbet of blackcurrant

MAINS

Pan fried duck breast served with orange sauce, fondant potatoes and vegetables.

9oz fillet steak with all the trimmings served with a choice of peppercorn and Diane sauce.

Pan fried seabass, lemon chive risotto with samphire and herb oil

Lamb cutlets served with bed of champ mash, red wine jus and vegetables.

Brie and hazelnut wellington served with vegetables and champ mash.

DESSERTS

Cheeseboard

Homemade trio of cheesecakes, strawberry, chocolate, and vanilla served with Chantilly cream.

Salted caramel and chocolate tart with Chantilly cream

AFTER DINNER

Freshly brewed coffee and mints

£89.95 per person

