



New Year's Eve

Starters

Platters to Share (Please order one platter between 2 people)

Seafood Platter

Sweet chilli scallop lollipops, salt & pepper squid, tempura king prawns with aioli, salmon rillette crostini's and lobster bisque shots.

Pub Classic Platter

Baked Camembert studded with garlic & rosemary, chicken liver parfait, breaded garlic mushrooms, slow cooked venison meatballs in tomato sauce, homemade breads, chutneys & dips

Mains

8oz fillet of beef, braised oxtail, pressed potato terrine, root vegetable mirepoix, mushroom & madeira wine sauce
£5 supplement

Pan roasted chicken supreme, dauphinoise potatoes, cauliflower puree, sprouts & pancetta, chicken & white wine jus

Vegetarian "haggis" scotch egg, celeriac puree, leek & potato hash, baby vegetables, bearnaise sauce

Baked seabass (headless and boneless) stuffed with red peppers and chorizo and wrapped in vegetable spaghetti. Served with straw potatoes, wilted spinach and Romesco sauce

Desserts

Warm chocolate fondant with salted caramel centre, pistachio ice cream and pistachio brittle

Gourmet Cheese Board - Served with celery, grapes and red onion jam

Rum & raisin pannacotta, spiced shortbread biscuits, clementine coulis



3 Courses - £55

