

NEW YEARS EVE

£60 PER HEAD

STARTERS

SWEET POTATO, BUTTERNUT SQUASH AND RED PEPPER SOUP (TGF) (VE)

Homemade soup topped with herb croutons served with warm bread

PORK & STILTON PARCELS

A flaky puff pastry pork & stilton parcel served with mixed leaves and a red onion marmalade

SMOKED SALMON, CRAYFISH AND PRAWN SALAD (TGF)

Smoked salmon, crayfish and prawns topped with sherry marie rose sauce served on a mixed leaf salad and wholemeal bloomer

MOZZARELLA BALLS (V)

Deep fried mozzarella balls served on rocket with roasted vine tomatoes and a basil sauce

CHAMPAGNE SORBET

MAIN COURSES

FILLET ROSSINI (TGF)

Char grilled Coates butchers beef medallions and mushroom pâté on a herbed ciabatta finished with a red wine glaze

CHICKEN SUPREME (TGF)

Succulent chicken supreme stuffed with grilled halloumi and roasted red peppers served with a basil pesto cream

SEA BREAM (TGF)

Pan fried sea bream fillet served on a creamy king prawn, lemon and fennel risotto

TOMATO AND ONION TART TATIN (VE)

Sun dried tomato and caramelised onion tart tatin topped with basil crème fraiche

All main courses are served with dauphinoise potatoes and seasonal vegetables

DESSERTS

LEMON AND LIME CHEESECAKE

A tangy lemon and lime baked cheesecake finished with fresh raspberries and whipped cream

WINTER BRULEE (TGF)

A classic vanilla brûlée with winter fruits served with homemade festive shortbread

CHOCOLATE AND CHERRY MOUSSE (GF) (VE)

A chocolate and black cherry mousse served with coulis and fresh fruit compote

FARMHOUSE CHEESES (TGF)

Smoked redwood cheddar, sage derby, Cranberry and Wensleydale served with apple, celery, chutney and a selection of crackers

