

# 2023 New Year's Eve

3 Course Menu £39.95

## Starters

**TEMPURA KING PRAWNS (GFA)**  
Sweet and Sour Sauce, Asian Stir Fry

**PANKO CRUSTED PORK BELLY  
& BLACK PUDDING BON BONS**  
Apple Compote

**CHICKEN CAESAR SALAD (GF)**  
Warm Free Range Char-Grilled Chicken, Baby Gem,  
Parmesan, Anchovies Caesar Dressing

**POACHED BABY PEAR SALAD**  
Mixed Leaves, Roasted Hazelnuts, Blue Cheese Dressing

## Main Course

**ROASTED GRESSINGHAM DUCK (GF)**  
Sautéed New Potatoes, Vegetable Panache, Grand Marnier Sauce

**PAN FRIED FILLET OF SCOTTISH SALMON (GF)**  
Crushed New Potatoes, Fresh Spinach, Lemon Butter Sauce

**PRIME FILLET STEAK (GFA) (£5 supplement) Served Pink or Well Done**  
Hand Cut Chips, Deep Fried Onion Rings, Grilled Mushrooms,  
Cherry Vine Tomatoes. Béarnaise Sauce (optional)

**HALLOUMI MIXED STUFFED PEPPERS (GF/VEGAN)**  
Apricot and Raisin Cous Cous

## Dessert

**WARM DARK  
CHOCOLATE BROWNIE (GF)**  
Milk Chocolate Sauce,  
Vanilla Ice Cream

**WINTER BERRY  
CHEESECAKE (GF)**  
Berry Compote

**LEMON TRIO**  
Tart, Rosette Sauce

**APPLE STRUDEL**  
Crème Anglaise

**STICKY TOFFEE PUDDING**  
Caramel Ice Cream

T&C's: We kindly ask for full payment at time of booking. Non-refundable balance and food pre order required 21 days before the booking. \*We do not guarantee that our dishes are prepared in a nut free environment, nor does the menu list the full recipe so please ask a member of staff before ordering if you suffer from an allergy.