

# NEW YEAR'S EVE

## DINNER

SERVED FROM 7PM

Cauliflower velouté, chorizo oil,  
mini chorizo and red pepper scone RGF RVG

### SEAFOOD TRIO

Pan fried scallop, belly pork, burnt apple puree GF  
Tempura king prawn, mango and sweet chilli compote RGF  
Thai fish cake, kimchi slaw, coriander oil

OR

Honeycomb of goats cheese, goats cheese mousse,  
salt baked beetroot, macerated figs,  
pickled blackberries, rye crisp bread V RVG

Passion fruit "pina colada" sorbet VG

Roasted fillet of beef, smoked pancetta  
and beef shin cannelloni, garlic fondant potato,  
spinach puree, red wine jus RGF

OR

Tandoori spiced duck breast, biriyani duck leg croquette,  
sweet potato saag aloo, roasted apricots,  
mint and coriander chutney RGF

OR

Wild mushroom and butternut squash bourguignon cottage pie,  
truffle mash, parsnip puree, glazed baby carrots,  
root vegetable crisps V RVG

A selection of vegetables and potatoes

Chef's dessert plate 2025

OR

A selection of cheese with fruit cake, chutney,  
crackers, celery and grapes RGF

PROSECCO SERVED AT MIDNIGHT



DRINK\*



5 COURSES\*



£5 BET\*

£80

£20pp non-refundable deposit required within 7 days of booking.  
Full payment required by 30th November

V VEGETARIAN VG VEGAN GF GLUTEN FREE

RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice.

As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen. \* Terms and conditions apply