

NEW YEAR'S EVE MENU

Crispy Chilli Beef

with onions and peppers

Homemade Soup

with freshly baked bread

Roasted head of Garlic and Brie

served with ciabatta bread and homemade indian chutney

Prawn and Avocado Cocktail

served on mixed leaves

Home Cured Beetroot Gravadlax

with potato salad, beetroot crisps and a lemon creme fraiche

Salt and Pepper Fried Squid

with spring onions, chillies and a garlic mayo dip

Pork Ribs

succulent ribs coated in BBQ sauce with salad and fries

8oz Sirloin Steak

chargrilled to your liking with field mushroom, vine tomatoes and caramelised onions,
watercress and rocket salad and fries

Fresh fillet of Hake

on parmesan mash with a white wine and shellfish sauce

Confit Duck Leg

served with dauphinoise potatoes, wilted spinach and wild mushroom sauce

Fresh Fillet of Bream en Papillote

with rosemary, white wine, garlic and lemon served with salad and parmentier
potatoes

Vegetable and Lentil Curry

served with coconut rice, poppadum and chutney

A Selection of Puddings

2 COURSES £29.50

3 COURSES £35.00

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL
WHICH WILL GO DIRECTLY TO THE STAFF WHO SERVE YOU