

# **NEW YEAR EVE MENU**

**Homemade Soup with toasted ciabatta**

**Chicken Liver Parfait with toasted ciabatta and caramelised red onion relish**

**Roasted head of Garlic with warm Brie, served with toasted ciabatta and Indian chutney**

**Salt and Pepper Squid served with spring onions, fresh chillies and aioli dip**

**Beetroot Cured Gravdax on a herbed potato salad with beetroot crisps**

**Prawn, Crayfish and Avocado Cocktail served on mixed leaves**

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**Succulent Pork Ribs coated in BBQ sauce, served with salad, coleslaw and seasoned fries**

**Chargrilled 8oz Sirloin Steak, cooked to your liking, served with slow roasted tomato, field mushroom, caramelised onions, salad and seasoned fries**

**Fresh fillet of Bream on a roasted garlic and spinach mash served with a curried mussel sauce**

**Fresh fillet of Brill on tarragon and lemon potatoes with garlic wild mushrooms and a red wine and balsamic glaze**

**Confit Duck Leg on garlic dauphinoise served with seasonal vegetables, blackberry jus and parsnip crisps**

**Vegetable and Red Lentil Curry served with coconut rice, poppadum and chutney (V)**

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## **A Selection of Puddings**

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**2 Courses – £29.50**

**3 Courses - £35.00**

**A discretionary service charge of 10% will be added to you bill, which will go directly to the staff who serve you.**