

SIX

COCKTAILS | WOODSTONE OVEN | ROTISSERIE | PUDDINGS

NEW YEARS EVE MENU

£135.00 PER ADULT

STARTERS

Roasted Butternut Squash Soup (VGO, GFO)

Croutons, Crème Fraîche

Burrata (V, GF)

Maple Roasted Figs, Rocket

Pan Seared Scallops (GFO)

Garlic Butter

Traditional Prawn Cocktail (GFO)

Marie Rose Sauce, Avocado, Gem Lettuce, Toast

Homemade Scotch Egg

Smoked Garlic Mayonnaise

Lamb Samosa

Auntie's Yoghurt & Mint Raita

Crispy Salmon Sushi (GF)

Chipotle, Soy Glaze

MAIN DISHES

Roast Brill

*Jersusalem Artichoke, Brown Shrimp,
Champagne and Chive Sauce, Crushed Potatoes*

Pork Belly (GFO)

*Creamed Spinach, Mashed Potato,
Black Pudding Crumble*

10oz Rib Eye Steak (GF)

*Chips, Grilled Tomato,
Peppercorn Sauce or Chimichurri*

Pumpkin Ravioli (V)

Creamy Pumpkin Sauce, Tarragon, Hazelnuts

Grilled Whole Lobster (GF)

Garlic Herb Butter, Chips

£15 Supplement

Slow Roasted Lamb Shank (GF)

Mashed Potato, Broccoli, Lamb Jus

Salmon Wellington

Creamed Spinach, Broccoli, Beurre Blanc

DESSERT OR DESSERT COCKTAIL

Hazelnut Chocolate Brownie

Salted Caramel Sauce, Vanilla Ice Cream

Passionfruit Crème Brûlée (GF)

Espresso Martini

*Classic Vodka, Coffee Liqueur and a shot of Espresso,
shaken hard for a smooth and foamy finish*

70% Dark Chocolate Mousse (GF)

Sorbet of the Day (v)

Nutella Martini

*Absolut Vanilla Vodka, Chocolate Liqueur and
Cream shaken with a generous spoonful of Nutella*

Sticky Toffee Pudding

With Caramelised Banana and Vanilla Gelato

Mature Cheddar & Blue Cheese Plate (GFO)

Chutney & Crackers

£6.00 Supplement