



New Year's Eve 2017



Entertainment & Live Music by
'James Hollingsworth'

STARTERS

Carrot & Coriander Soup (V) (GF if requested)
served with a freshly baked roll & butter

or

Traditional Prawn Cocktail (GF & DF if requested)
*Luscious Icelandic prawns in a homemade Marie Rose sauce,
served on a bed of leaves with brown bread & butter*

or

Duck Liver Parfait with Cointreau Orange Glaze (GF if requested)
served with a red onion chutney, toasted bread & butter

or

Florida Cocktail (V) GF DF (VG if requested)
Pink Grapefruit, Orange & Melon in a Cointreau Liqueur

MAIN COURSES

Rump of Lamb with a Rosemary & Red Currant gravy (GF & DF if requested)
or

Chicken wrapped in Bacon with a Stilton sauce (GF & DF if requested)
or

Swordfish served with a Cherry Tomato & Caper Sauce GF (DF if requested)
or

Pork Fillet Stroganoff GF (DF if requested)
or

Brie, Courgette, Potato & Almond Crumble (V)

All the above served with dauphinoise potatoes & roasted vegetables



**If you have an allergy or intolerance,
please let your server know before
ordering food or drink**



DESSERTS

A Trio of Desserts

*chocolate covered profiterole filled with Chantilly cream, raspberry mousse
with tuille biscuit & a brandy snap basket filled with toffee fudge ice-cream*

or

Strawberry Swirl Cheesecake GF
served with fresh cream

or

Apple & Raspberry Crumble (V)
served with custard

or

Chocolate Fudge Cake (V)
served with fresh cream

or

Banoffee Meringue Roulade (V) GF
served with Raspberry Ripple ice cream

or

A Trio of Ice-Cream (V) GF

White Chocolate & Honeycomb, Vanilla & Rum & Raisin
or

Cheeseboard (V) (GF if requested)

*A selection of Local and Continental Cheeses
served with an assortment of savoury biscuits*

Followed by freshly brewed Coffee & Petit Fours
and a wee tot to see the New Year in

(V) = Vegetarian GF = Gluten Free VG = Vegan DF = Dairy Free
Please inform your server if you require Gluten Free