

NEW YEAR'S EVE 2016

£40PP

A GLASS OF PROSECCO



CREAM OF CARROT & POTATO SOUP

Garlic & herb croutons, baked bread and butter

CHINESE FIVE SPICE PORK BELLY

Smoked BBQ sauce and mixed leaves

CHILLI & LIME KING PRAWNS

Pan-fried in a chilli & lime butter, served on a toasted ciabatta

ASPARAGUS & WILD MUSHROOM RISOTTO v

Rocket and balsamic dressing

SMOKED TROUT FILLET

Horseradish mayonnaise and mixed leaves



TOURNEDOS ROSSINI

Rare fillet steak topped with duck & smoked bacon pate, a rich mushroom & Madeira sauce. Served with sweet potato fries

LEMON SOLE PARCEL

Stuffed with sun-dried tomatoes and asparagus finished with a lightly creamed tomato sauce and pesto mashed potato

DUCK BREAST

Served pink with a rich plum & chilli jus and dauphinoise potatoes

CARAMELISED RED ONION, BEETROOT & BRIE

TARTLET v

With garlic & herb roasted new potatoes

PAN-FRIED SWORDFISH STEAK

King prawn, white crab and a garlic butter on a bed of crushed new potatoes



A CHOICE OF DESSERT FROM OUR SELECTION BOARD