

NEW YEARS EVE 2018

Chicken Liver Pate+ Dressed Leaves, Melba Toast & Red Onion Jam.
Warm Garlic & Rosemary Crusted Goats Cheese On Red Pepper, Tomato & Lime
Chutney.

Tomato Soup+Basil Oil & Parsnip Crisps. /Or Creamy Leek & Potato.
Smoked Salmon & Crabmeat Salad With Citrus Dressing.

Diced Beef & Ale Casserole+Stilton & Herb Dumpling.
Morrocan Spice Crusted Roast Rump Of Lamb On Buttered Spinach.
Baked Fillet Of Sea Bass+Fried Giant Prawns.
Prime Scottish Aberdeen Angus 7oz Fillet Steak With Madeira Sauce.
Roast Gressingham Duck Breast On Red Cabbage Confit.
Wilted Spinach, Spiced Roasted Aubergine & Toasted Pinenut Strudel
With Roast Red Pepper Sauce.

All Served With Buttered Mixed Vegetables & Cheesy Dauphinoise
Potatoes.

Raspberry Crème Brulee+Homemade Shortbread Biscuit.
Chocolate Cream Filled Profiteroles+ Warm Chocolate Sauce.
Hot Black Cherries & Brandy On Vanilla Ice-Cream.
Spiced Apple & Mixed Berry Crumble With Honeycombe Ice cream.
Or
“Black Bomber” Cheddar, “Beauvale” Soft Blue Cheese & “Cotswold
Brie” Full Fat & Creamy+Spicy Relish, Celery, Fruit Cake & Crackers.

£25.95 - 2 courses.

£29.95 - 3 courses.

£10 per head deposit required.

ALL MENU CHOICES TO BE PRE-ORDERED , PLEASE