



NEW YEARS EVE

MENU 2018

£45 per person including Prosecco and Canapes on arrival.

STARTERS

*Baked Camembert, Apple & Apricot Chutney, Rosemary Focaccia
Smoked Haddock Chowder, Poached Hens Egg
Potted Morecambe Bay Shrimps, Wholemeal Bread
Ham Hock Terrine, Ale Chutney, Bloomer Toast*

SORBET

*Gin and Elderflower
Lemon Gelato*

MAINS

*Herb Crusted Rack of Lamb, Creamy Mustard Mash, Tenderstem Broccoli,
Redcurrant and Red Wine Reduction.
Chicken Saltimboca - Chicken Supreme stuffed with Sage, wrapped in Parma
Ham, Fondant Potato and Green Beans.
Button Mushroom and Chestnut Pie, Creamy Mustard Mash, Asparagus Spears
and a Cranberry Jus.
Fillet of Halibut on Smoked Bacon, Cherry Tomato and Asparagus Risotto,
8oz Fillet Steak, Hand Cut Chunky Chips, Roasted Tomato and Mushroom,
Green Beans, Peppercorn Sauce.*

DESSERTS

*Baileys Cheesecake, Chocolate Truffle, Shot of Baileys
Chocolate Brownie, Cherry Compote, Wallings Black Cherry Ripple Ice Cream
Amaretto and Marsala Tiramisu
Cheese, Biscuits, Chutney*

FOR ANY DIETARY REQUIREMENTS
PLEASE ASK YOUR WAITER OR WAITRESS