

NEW YEARS EVE – (FROM 8PM)

3 COURSES + BUBBLES AT MIDNIGHT - £59.95

PRE ORDER REQUIRED AND £20 PER HEAD NON-REFUNDABLE DEPOSIT PAYABLE UPON BOOKING

ENTREES

FRENCH ONION SOUP – GRUYERE CROUTON, BREAD ROLL

PAN SEARED SCALLOPS – BACON LARDONS, LEEKS, CREAMY CHIVE SAUCE

DUCK LIVER & ORANGE PAREFAIT – SOURDOUGH TOAST, COTE DU RHONE CHUTNEY

PLATS

PAN FRIED HALIBUT – SAUTEED SPINACH, PINE NUTS, ROASTED CARROT & CAULIFLOWER, BEURRE BLANC

FILLET OF BEEF – TRIPLE COOKED TRUFFLE CHIPS, SEASONAL VEGETABLES, PEPPERCORN SAUCE

BRIE DE MEAUX MILLEFEUILLE (V) - SEASONAL VEGETABLES, BEETROOT RELISH

DESSERTS

LUXURY CHEESE PLATE – WENSLEYDALE & CRANBERRY, BRIE DE MEAUX AND HARROGATE BLUE, FROZEN GRAPES, CELERY, COTE DU RHONE CHUTNEY

TRIPLE CHOCOLATE CHEESECAKE – WHITE CHOCOLATE AND BISCUIT BASE, DARK CHOCOLATE & MASCARPONE FILL, MILE CHOCOLATE TOPPING, CHANTILLY CREAM AND BERRIES.

APPLE TARTE TATIN – VANILLA ICE CREAM, BERRIES