



New Year's Eve

5 Courses £115pp

Glass of Fizz on arrival

To Start

Ham Hock Terrine

Slow Cooked Ham Hock, Pulled & Pressed with Wholegrain Mustard & Herbs, with Charred Focaccia

Prawn Cocktail

Prawns in a Rich Marie Rose Sauce, Served on Crisp Baby Gem Lettuce, Tomato, Lemon & Granary Buttered Fingers

Goats Cheese & Beetroot Salad V

Whipped Goats Cheese with Roasted Heritage Beetroot, Crumbled Pine Nuts, Rocket & Balsamic Glaze

Gin & Dill Cured Salmon Gravlax

with Lemon Crème Fraîche, Rye Crispbread & Micro Greens

Amuse-Bouche

Champagne Sorbet V GF VG

Main Course

Surf & Turf GF

8oz Sirloin Steak, Tiger Prawns, Vine Tomatoes, Garlic & Parsley Butter with Triple Cooked Chips

Herb Crusted Roast Lion of Cod

With Crushed New Potatoes, Green Beans & Saffron Hollandaise Sauce

Pan Fried Breast of Chicken GF

With Fondant Potato, Mixed Seasonal Greens & a Creamy Sauce

Cajun Sweet Potato Roulade V GF VG

with Crushed New Potatoes & Seasonal Greens & Vegan Gravy

Assiette Of Desserts

Chocolate Trillionaires, Tarte Au Citron & Strawberry Eton Mess

To Finish

English Cheese Board V GF GFO

Quince Jelly, Grapes, Red Onion Chutney & Biscuits



SCAN FOR ALLERGENS. WIFI PASSWORD: Christmas2025
(V) Vegetarian (VG) Vegan (VGO) Vegan option available (GF) Gluten free (GFO) Gluten free option available