



New Year's Eve Gala Dinner @ 7pm and Resident DJ Featuring Acoustic Singer Matt Fitzgerald

£39.95 per person, £10 deposit and pre-order essential.

4 COURSE MENU

To Start

*Roasted Tomato & Thyme soup
with truffle oil, salsa verde and ciabatta. (v)*

*Trio of Black Ravioli stuffed with crab & seabass
with sautéed king prawns, chilli & garlic, spring onion cherry tomato butter sauce.*

*Oven Baked Smoked Cheese wrapped in Parma Ham
on a bed of heirloom tomato salsa & wild rocket.*

2nd course

Lemon sorbet

Main Course

*Pan Roasted Venison Steak
with sweet potato & beetroot croquette, roasted mixed grapes wild mushroom & red
wine Jus.*

*Pan fried Sea Bass fillets
with dauphinoise potatoes, Braised Fennel, dill King prawns with a garlic white wine
sauce.*

*Lemon & Thyme Corn-fed Chicken Breast
with oven roasted garlic bulb, lemon & herb risotto & lemon butter sauce.*

*Roasted Butternut squash risotto
with blue cheese, sage, flaked almonds & basil pesto. (v)*

Dessert

*Trio of desserts platter to share
mini strawberry & cream scones, chocolate macaroons stuffed with chocolate hazelnut
ganache & mini millionaires tart.*