



**New Year's Eve Gala Dinner @ 7pm and Resident DJ Featuring performance by
Matt Fitzgerald**

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

To Start

Tomato & Gin Soup

With basil and topped with cheese croutons.

Crayfish Cocktail

With homemade Marie sauce, with salad and brown bread.

Blinis with Caviar

Served with a chilli infused drizzle.

Honey Melon

Wrapped in Parma ham with basil oil and beetroot.

Mango sorbet will be served between starters and mains

Main Course

Pork Belly

Stuffed with apricot and thyme stuffing, apple mash and cider jus with tender stem broccoli.

Smoked Haddock & Leek Risotto

Topped with a poached egg

Stuffed Flat Mushrooms

With stilton cheese, topped with breadcrumbs and béchamel sauce and served with puff pastry rolls.

Chicken Roulade

Wrapped with bresaola, stuffed with spinach, served with potato croquettes, cherry vine tomatoes and a parmesan cheese sauce.

Minted Lamb Shank

With parmentier potatoes, chantenay carrots, green beans and gravy

Dessert

**Chocolate Fondant Pudding
Forrest Fruit Ripple Cheesecake
Crème Brulee**