

New Years Eve

MENU

— AMUSE BOUCHE —

STARTERS

Prawn Marie Rose

Succulent prawns bound in a classic Marie Rose sauce, served with crisp salad garnish.

Soup of the Day

A warming seasonal soup, freshly prepared and served with baked bread.

Heritage Tomato Bruschetta

Toasted bread topped with marinated heritage tomatoes, garlic, and basil.

Chicken Liver Parfait

Smooth and rich parfait, served with apple & plum chutney and toasted brioche.

MAIN COURSES

Roast Pork Loin

Served with traditional festive garnishes and apple sauce.

Seabass Fillet

Oven-roasted seabass with fennel, celeriac fondants, and an apple & celeriac sauce. (GF)

Tagine with Couscous

A Moroccan-inspired vegetable tagine, served with fluffy couscous, toasted almonds, and fresh coriander. (VE)

Chicken Chasseur Supreme

Pan-seared chicken supreme in a rich chasseur sauce, accompanied by creamy mashed potato.

— PRE DESSERT —

DESSERTS

White Chocolate Brûlée

A silky white chocolate brûlée, served with buttery shortbread biscuits.

Christmas Pudding

Traditional festive pudding served with a warm brandy sauce.

Cheese Board

A selection of fine cheeses, paired with chutney and crackers.

Cranberry Roly-Poly

A nostalgic roly-poly with festive cranberry, served with cream.