

NEW YEAR'S EVE MENU

STARTERS

- Maple glazed ham hock terrine, apples and celeriac (NGCI*) (DF*)
- Wild mushroom arancini, truffle dressed rocket salad and shaved pecorino (V)
- Crayfish and prawn salad, toasted rye bread and tomato salsa (NGCI*) (DF*)

MAINS

- Fillet of beef, potato terrine, grilled tenderstem, red wine jus (NGCI*) (DF*)
- Roasted chicken supreme, wild mushrooms and a tarragon cream sauce (NGCI*)
- Grilled seabass, creamed spinach, lemon dressed fennel (NGCI*) (DF*)
- Roasted gnocchi with butternut squash, sage and balsamic dressing (V) (VG*) (DF*)

DESSERTS

- Chocolate brownie, peanut butter and salted caramel (V) (VG*)
- Selection of 3 cheeses with quince and artisan crackers (NGCI*)
- Baked cheesecake, vanilla ice cream and poached pear (V)

Dishes are subject to change

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available,
(NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available,
(DF) - Dairy Free, (DF*) - Dairy Free Option Available



CHILDREN'S MENU

STARTERS

- Tomato soup, bread roll (NGCI*, VG)
- Fish goujons, mayonnaise (NGCI, DF)
- Mozzarella dippers

MAINS

- Children's fillet of beef, potato terrine, broccoli, gravy (NGCI)
- Children's roasted chicken supreme, mash, greens (NGCI)
- Tomato spaghetti, garlic bread (VG)
- Cheeseburger, chips (NGCI*, DF*)

DESSERTS

- Baked cheesecake, strawberry ice cream (NGCI)
- Chocolate brownie, vanilla ice cream (VG, NGCI)
- Fruit salad (VG, NGCI)

Dishes are subject to change

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(NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available,
(DF) - Dairy Free, (DF*) - Dairy Free Option Available