

## New Years Eve 2025 - £80.00 per person

Glass of Adnams Prosecco on arrival

### Starters

Spiced squash soup with sourdough bread (v/ve on request)

Potted crab with smoked paprika butter, dill and lemon crème fraîche, foccacia croute

Chicken liver parfait, chilli and tomato chutney, salad, sourdough croute

Mushroom arancini, truffle and garlic aioli, Parmesan (v/ve on request)

ve House salad, balsamic pickled silver skin onions, roasted baby tomatoes, pickled beetroot, lemon herb dressing

### Mains

Roasted beef sirloin, wholegrain mustard mashed potato, seasonal vegetables, beef dripping gravy

Garlic and herb cream cheese stuffed chicken wrapped in Parma ham, Dauphinoise potatoes, seasonal vegetables, Diane sauce

Salmon, crispy roasted baby potatoes, braised fennel, green beans, white wine sauce

ve Sundried tomato and basil risotto, herb oil and micro basil

### Desserts

Local selection of cheeses, homemade Adnams chutney, grapes, celery and biscuits

Apple and cinnamon crumble with custard or vanilla ice cream (v/ve on request)

gf Sticky toffee pudding, toffee sauce, vanilla ice cream

Trio off ice cream or sorbets (strawberry, vanilla, chocolate / raspberry, lemon, mango)

(V) = VEGETARIAN (GF) = GLUTEN FREE (DF) = DAIRY FREE (VE) = VEGAN

If you have a food allergy or intolerance, please inform a member of the team before placing your order. Gluten free bread available. Full allergen information on the ingredients in the food we serve is available upon request. Please be aware that all our dishes are prepared in a mixed kitchen where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergen