

NEW YEAR'S EVE CELEBRATION MENU

Wild mushroom soup sprinkled with parsley croutes G, D, Ce, Sd

King prawns sautéed in garlic butter with charred mango & chilli flakes c, D

Local sorbet to cleanse the pallet

Beef Fillet Wellington. Tender fillet steak topped with duck liver parfait & wrapped in a herb pancake & puff pastry, served with tenderstem broccoli, baby carrots, roasted potatoes & red wine reduction. G, D, E, Ce, Sd

Pan fried breast of duck presented on dauphinoise potatoes, baby corn, baby carrots, tenderstem broccoli with a black cherry and port wine sauce. D, Ce, Sd

Baked chicken supreme filled with a Lincolnshire sausagemeat and wrapped in smoked streaky bacon, set on crisp potato rosti with seasonal vegetables & vermouth cream sauce. G, D, Mu, Sd, Ce

Roasted medallions of monkfish wrapped in Parma ham with roasted potatoes, sesame greens, baby carrots & creamy pepper sauce. F, D, Sd, Ce

Spiced cauliflower roast set on sautéed potatoes, glazed cherry tomatoes, and baked Moroccan chickpeas with a tomato coulis. **Vegan** Ce

Melt in the middle chocolate orange pudding with local vanilla ice-cream G, D, E, S

Pina Colada cheesecake Accompanied by coconut yoghurt G, D

Hazelnut praline torte with thickened double cream N, D, E, S

Peach & raspberry Eton mess **Vegan**

Lymn Bank Farm cheese selection, oatcakes, celery, fruit, chutney. G, D, N, Ce, Sd

