



NEW YEAR'S EVE MENU

*Welcome the new year, With a glass of beer.
Let the music play, Tomorrow is a new day.*

included in the one or two night New Year's Eve Package

£65 per Adult

STARTER

Wild Mushroom Soup Parsley croûtes **G, D, CE, SD**

INTERMEDIATE

King Prawns Sautéed in Garlic Butter Charred mango, chilli flakes **C, D**

CLEANSER

Local Sorbet

MAIN COURSE

Beef Fillet Wellington Tenderstem broccoli, baby carrots, roasted potatoes, red wine reduction **G, D, E, CE, SD**

Pan Fried Breast of Duck Dauphinoise potatoes, baby corn, tenderstem broccoli, baby carrots, black cherry & port wine sauce **D, CE, SD**

Baked Chicken Supreme Filled with Lincolnshire sausagemeat and wrapped in smoked bacon, seasonal vegetables, potato rösti, vermouth cream sauce **G, D, MU, SD, CE**

Medallions of Monkfish wrapped in Parma Ham Roasted potatoes, sesame greens, baby carrots, creamy pepper sauce **F, D, SD, CE**

Spiced cauliflower roast Sautéed potatoes, glazed cherry tomatoes, baked Moroccan chickpeas, tomato coulis **CE**

DESSERT

Melt in the Middle Chocolate Orange Pudding Local vanilla ice cream **G, D, E, S**

Pina Colada Cheesecake Coconut yoghurt **G, D**

Hazelnut Praline Torte Thickened double cream **G, D, E, S, N**

Peach & Raspberry Eton Mess

Lymn Bank Farm Cheese Oatcakes, celery, fruit, chutney **G, D, N, CE, SD**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

