

New Years Day

STARTERS

Smoked salmon & prawns plainly served with dressed leaves, lemon garnish & soured cream .

Homemade Chef's freshly prepared soup served with a crusty bread roll.

Sautéed button mushrooms in a garlic & chive butter served on toasted ciabatta topped with fresh parmesan.

Potted chicken liver pate topped with clarified butter, infused with pink peppercorns served with dressed leaves & tomato chutney

MAINS

Roast topside of aberdeen angus beef, yorkshire pudding & jus rôti.

Poached supreme of salmon in a leek & white wine cream sauce.

Brie & beetroot tart served with tomato coulis.

All the above served with roast potatoes and a selection of vegetables

DESSERTS

Baked Cheesecake topped with warmed mulled woodland fruits.

Four layer Chocolate Fudge cake served warm with vanilla ice cream.

Sticky toffee pudding served with a sticky toffee sauce & ice cream.

1 course £13.95 2 course £17.95
3 course £20.95

BOOKING RECOMMENDED SERVING 12 – 8PM



New Years Eve

Booking Only
Glass of bubbly on arrival

CHEF CARVED GALA BUFFET

Honey Roast Ham
Baron rib of Beef
Norfolk Turkey Breast
Whole Salmon & Prawns
Seafood Platter

Minted New Potatoes
Rice

Green Mixed Salad
Coleslaw
Pasta salad
Tomato & red onion salad
Five bean & Bacon salad
Waldorf salad

DESSERTS

Dessert Table
Cheese Table
Croque de Bouche

£49.95 per person from 7.30pm
50% deposit on booking pre order required by
15th December

Black tie for the gents if they wish!!
Glamorous dresses for the ladies!!!

Carriages at 2pm

