

NEW YEARS EVE MENU

STARTERS

Fresh Soup

Creamy caramelised Leek soup with maple glazed bacon. Served with a warm roll.
£6.45

Wild Mushroom Arancini

Wild mushroom arancini, with pesto, a parmesan shard & a dressed fris ée.
✓ £7.85

Baked Sticky Chicken

Baked sticky chicken pieces, coated in breadcrumbs & served in a warm bourbon whiskey & honey glaze.
£7.85

Gambas Pili Pili

Garlic and chilli King Prawns with coriander
£8.45

Breaded Halloumi

Rustic pieces of breaded halloumi, served with an aioli dip.
£8.25

Parma Ham Wrapped Asparagus

Asparagus spears wrapped in Parma ham drizzled with a balsamic glaze
£7.65

MAINS

Chicken, Leek & Ham Pie

A decadent shortcrust pastry filled with chicken breast, leeks and ham hock. Served with a creamy mash, half roasted red onion, roasted asparagus and buttered green beans.
£12

King Prawn & Asparagus Linguine

Pan Fried King Prawns with roasted asparagus spears covered in a rich creamy white wine sauce finished with a lemon and dill crumb topping.
£14

Avocado & Bacon Tagliatelle

A light fresh tagliatelle pasta tossed with warm bacon lardons, diced avocado, garlic and fresh basil. Sprinkled with parmesan cheese
£10

Chicken Diane

Succulent chicken breast, sautéed with a rich mushroom Diane sauce. Served with parmentier potatoes and roasted vegetables.
£12

Deluxe American Burger

Beef patty, bacon, American cheese, gherkins, lettuce, tomato, onions. All in a toasted pretzel bun with ketchup, mayonnaise and mustard. Served with sweet potato fries, coleslaw and onion rings.
£14

Wild Mushroom, Spinach & Roasted Garlic Tart

Homemade wild mushroom, spinach & roasted garlic baked in a light pastry case. Served with creamy mashed sweet potatoes and roasted rainbow carrots.
£10

Chargrilled Lamb Koftas

with a Greek-style salad, creamed goats' cheese, roasted chick peas, pomegranate molasses and soft tortilla
£12

Battered Halloumi

Deep fried halloumi served with rustic chips, minted mushy peas and tartare sauce.
£12

Fillet Steak

Owen Taylors award winning incredible 7oz fillet steak served with rustic chips, vine tomatoes, sautéed mushrooms & onion rings. Sauces £2: Stilton, Peppercorn, Red Wine, Béarnaise.
£26

Bell Pepper

A whole roasted Bell Pepper stuffed with mixed roasted Mediterranean vegetables and spiced rice. Served with toasted garlic Sourdough Bread and dressed leaves.
£14

DESSERTS

Deluxe Yule Log

Served with Madagascan vanilla ice cream.
£7

Chocolate, Raspberry & Praline Dome

A shortbread biscuit base topped with an indulgent chocolate, raspberry & praline truffle smothered with a rich dark chocolate ganache.
£8

Lemon Meringue Tart

Served with crushed meringue dust and a delicious raspberry coulis.
£7

Forest Fruits Cheesecake

A light and creamy vanilla cheesecake on a hearty biscuit base topped with fresh, seasonal forest fruits. Served with fresh pouring cream.
£7

Please note that our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let your server know.

[Vegetarian] [Gluten Free] [*Upon Request] [Vegan]

