

New Years Eve Menu

Starters

v Soup of the Day ©*

A hearty & wholesome bowl of soup served with thickly sliced bloomer bread and butter
* bread can be gluten free upon request

Prawn Cocktail

Succulent prawns served in a classic marie rose sauce with a fresh crisp salad and a wedge of bloomer bread and butter

v Chilli Halloumi Fries

Tasty halloumi with a slight kick of chili deep fried served with a sweet chilli dip

v Creamy Garlic Mushrooms

Mushrooms served in a creamy garlic and tomato sauce, drizzled over a slice of garlic ciabatta and garnished with a crisp salad

Cajun Chicken Strips ©Ω

Lightly grilled marinated strips on a bed of crisp salad with a sweet chilli dip

Mains

Served with New Potatoes, Chips and Fresh Market Vegetables

Chicken Diane

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

Greek Chicken

A chicken breast served with a creamy sauce with tomatoes, garlic and onions

Salmon Fillet ©Ω*

A gently poached salmon on a bed of seasoned crushed new potatoes ,and a lemon and chive sauce

** sauce is not dairy free*

Braised Beef

A Tender beef Fillet slowly cooked for 12 hours in a tasty red wine onion gravy served on a bed of mashed potato

8oz Steak & Sauce

An 8oz rump steak cooked to your liking , garnished with fried mushrooms and topped with one of the following sauces: *Creamy Stilton, Au Poivre or Diane*

v Vegan cauliflower & Red Pepper Curry ©Ω

Cauliflower and red peppers in a tasty mild dairy & gluten free sauce served with white rice

v Four Cheese Farfalle

Assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and a vegetarian parmesan entwined with farfalle pasta

Desserts

Chocolate Lovin' Spoon Cake

A chocolate sponge layered with rich fudge ganache , served with freshly whipped cream and chocolate sauce

White Chocolate and Raspberry Roulade ©

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

Hot Black Cherries ©

Black cherry sauce layered with clotted cream ice cream and topped with freshly whipped cream

Cheese & Biscuits

Selection of cheese and biscuits served with grapes and chutney

Christmas Day Menu

£65.00 per person - Sittings from 12noon

Starters

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A hearty & wholesome bowl of soup served with a thick slice of bloomer bread and butter
*bread can be gluten free upon request

Prawn Cocktail

Succulent prawns served in a classic marie rose sauce with a fresh crisp salad a wedge of bloomer bread and butter

v Festive Melon ©Ω

Garnished with fruits of the forest and raspberry coulis

Main Courses

Served with New & Roast Potatoes and Fresh Market Vegetables

Roast Breast of Norfolk Turkey

Served with seasonal stuffing, chipolata sausage, roasted parsnips and cranberry sauce

Roast Beef & Yorkshire Pudding

Tender slices of roast beef served with Yorkshire Pudding and horseradish sauce

Roast Leg of Lamb

Thick slices of tender slices of lamb served with Yorkshire Pudding and mint sauce

Salmon Fillet ©Ω*

A gently poached salmon on a bed of seasoned crushed new potatoes ,a wedge of lemon and a lemon and chive sauce* *sauce is not dairy free*

Chicken Diane

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

Vegetarian and Vegan options available from our full a la carte menu on the day

For Dessert

v Traditional Christmas Pudding

A succulent plum pudding masked in a delicious brandy sauce

v White Chocolate and Raspberry Roulade ©

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

v Chocolate Lovin' Spoon Cake

A rich fudge chocolate ganache layered with a chocolate sponge, drizzled with a rich chocolate sauce and served with freshly whipped cream

v Caramel Apple Cobbler

Chunky apples encased in a mouth watering pastry topped with a tasty caramel served warm with custard

