

New Year's eve dinner menu

TO START

Crab and fennel Bisque
Roasted sweet potato and Carrot soup
Pan seared scallop skewers with a citrus glaze
Creamy vegetarian stuffed Mushrooms

Main course

Pan seared Monkfish with a luxurious creamy prawn sauce ,
layered dauphinoise potatoes. and tender stem broccoli

Pan -roasted chicken breast filled with melting mozzarella
and sweet sun dried tomatoes, finished with a smooth white wine
cream sauce

8 oz tender juicy Rib eye steak topped with sauteed onions and
mushrooms, accompanied by golden chips, classic peppercorn
sauce, and a fresh seasonal salad (8.00 supplement).

Warm Brie & cranberry Tart - , Flaky pastry filled with velvety brie ,
crowned with a rich, spiced cranberry compote

Dessert

Raspberry and white chocolate cheese cake
Cream Brulee with fresh fruit
honey roasted fig and almond tart
all served with ice cream or fresh cream

3 course £29.95 p/p