

NEW YEARS EVE PARTY MENU 2019



STARTER

Trio of game skewers (pigeon, partridge and pheasant) served with beetroot relish and rocket salad

Whisky infused sea trout with horseradish cream and wholemeal bread

Halloumi and potato fritters with white bean hummus and roast cherry vine tomatoes

MAIN COURSE

Chargrilled king prawns in a Goan style sauce with coconut rice, naan bread and mango chutney

Herb crusted rack of lamb served with a red wine and rosemary jus and root vegetable gratin

Roasted vegetable and goats' cheese tower with a basil & tomato sauce and roast baby potatoes

DESSERT

Warm spotted dick with golden syrup and custard

Lemon and rosemary cake with double cream

Angel Tower – meringue, lemon curd, ice cream, passion fruit coulis

CHEESE AND COFFEE

Selection of British Cheese - Coastal Cheddar, Wyfe of Bath Gouda, Tunworth, Isle of Wight Blue served with red onion marmalade and oat cakes

£39.95

INCLUDING GLASS OF BUBBLES AT MIDNIGHT

Service at your discretion. If you have any allergies, please let these be known when ordering.
Please note fish and game dishes may contain bones and/or shot. All our food is cooked to order. Please be patient during busy times.