



3 Courses £100pp
(£50pp deposit – Payment in full
& Pre-Order by 1st December)

New Years Eve – Late Sitting

Starters

Garlic King Prawns

Sundried tomato & parmesan tortellini

Chicken & Duck Liver Parfait

Served with homemade brioche, chefs chutney

Whipped Goats Cheese (v)

Truffle honey, glazed and pickled beetroot, walnut crunch

Mains

Fillet of Beef

Pigs cheeks, red wine jus, potato cheese scones, French beans

Fillet of Halibut

French beans, tempura prawns, truffle fritters, mussel lemon cream

Red Pepper Feta Cheese Ravioli (v)

Light parmesan cream, roasted pine nuts, rocket

Desserts

Chocolate Brownie, Warm Chocolate Sauce

Honeycomb, salted caramel ice cream

Lemon Meringue Cheesecake

Lemon gel, lemon curd, Italian meringue, vanilla pod ice cream

Side Orders

Truffle Fries	6.95	Salt & Pepper Fries	5.95
Skinny Fries/Chunky Chips	5.75	Tenderstem Broccoli	6.25
Garlic Bread	6.25	Onion Rings	6.25
Side Salad	6.25	Cauliflower Mornay	7.75
Peas a la Francais	6.95	Garlic Bread Cheese	6.95
Creamed Leeks with Bacon	5.95	Sweet Potato Wedges	6.75
Sautéed Mushrooms	5.95		

A 10% Service charge will be added to all tables

ALLERGENS

Please ask a member of staff for more information. As we use shared equipment in a busy environment, some ingredients may not be suitable for those with severe allergies.