



## New Years Eve

Three Course Menu and Live Entertainment £48 | Non-refundable deposit of £10 per person and a full pre order form is required to secure your booking. We can cater for all party sizes. Prompt 7pm arrival, food served at 7.30pm.

### Starters

Boa Buns – choose from crispy chicken or mushroom – with sriracha mayo[V] [Vegan on request]

Classic Prawn Cocktail with Marie rose sauce [GFA]

Tandoori Hasselback Potatoes, crispy potatoes topped with sour cream, pomegranate, and coriander [GFA / V] [Vegan on request]

Farmhouse Pate, with toast and chutney

### Mains

Roast Topside of Beef with roast potatoes, Yorkshire pudding and gravy [GFA]

Rum and Reggae Fish & Chips, rum battered haddock, coconut curry sauce, sweet potato fries and reggae reggae jerk dip

[Vegan Rum battered mushrooms available on request]

Pork Loin Escalope with Honey and Mustard cream sauce, rocket salad and hasselback potatoes [GFA]

Chicken Ballotine stuffed with sausage meat & wrapped in smokey bacon and served with creamy mushroom & chardonnay wine sauce, roast potatoes, and vegetables [GFA]

Roasted Mediterranean Vegetable Risotto, roasted tomato and basil sauce, crumbed goats cheese [V / GFA] [Vegan on request]

### Desserts

Chocolate Fudge Cake, vanilla ice cream [Vegan on request]

Yorkshire Cheese & Biscuits, chutney and grapes [V / GFA]

Winter berry Eton mess [V / GFA]

Biscoff Cheesecake with Biscoff sauce [V]

Sicilian Lemon Tart with Chantilly cream [V]

**An evening of sophisticated fun and fabulous food! Dress to impress!**

### Allergen Info

With prior discussion we can cater for those with food allergies. GFA = option made with ingredients free from gluten/ wheat available on request. V = made with vegetarian ingredients. Ve = made with vegan ingredients OR vegan on request