



## NEW YEAR'S EVE MENU

### HOMEMADE PARSNIP AND APPLE SOUP

(V,GF), (Ve on request)

Served with a warm, white or granary roll and butter

### CONFIT OF DUCK LEG

Served with side salad and a sweet plum sauce

### CREAMY WILD GARLIC MUSHROOMS

(V, GF), (Ve on request)

Served with granary bread and Parmesan crisp

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### SLOW ROASTED BLADE OF BEEF (GF)

Served on a bed of wholegrain mustard mash, homemade red onion marmalade, rich red wine gravy and fresh seasonal vegetables

### LEMON AND HERB CRUSTED COD LOIN

Served on a bed of tomato sauce, Hassleback potatoes and fresh seasonal vegetables

### CREAMY BROCCOLI AND SUN DRIED TOMATO GNOCCHI

(V, GF), (Ve on request)

Served with a side salad and garlic bread

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### HOMEMADE SPICED GINGER PUDDING

Served with a generous spoon of clotted cream

### HOMEMADE TIRAMISU CHEESECAKE (GF)

Served with fresh cream

### LOCAL CHEESES AND BISCUITS

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### COFFEE AND MINTS

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**2 Course £25.00**

**3 Course £30.00**

**Pre-order by 21st December**

**£10 pp Deposit**

(V) Vegetarian (GF) Gluten Free (Ve) Vegan