



NEW YEAR'S EVE MENU

HOMEMADE PARSNIP AND APPLE SOUP

(V,GF), (Ve on request)

Served with a slice of fresh bloomer bread 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 fresh bloomer bread and Parmesan crisp

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

PAN FRIED BUTTERFLY FILLET OF SALMON

Served with a crayfish & caper butter, Hasselback potatoes & fresh seasonal vegetables

CREAMY BROCCOLI AND SUN DRIED TOMATO GNOCCHI

(V, GF), (Ve on request)

Served with a side salad and garlic bread

SPICED GINGER PUDDING

Served with a generous spoon of clotted cream

HOMEMADE TIRAMISU CHEESECAKE (GF)

Served with fresh cream

LOCAL CHEESES AND BISCUITS

COFFEE AND MINTS

2 Course £27.00

3 Course £32.00

Pre-order by 20th December

£10 pp Deposit

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