

**NEW YEARS EVE**  
**Two course Menu £50 Three Course Menu £60 including Disco**  
**Pre Order Only**

**To Start**

- Confit Lamb & Vegetable Samosas with Sweet Chilli & Mango dip
- Roast Tomato & Harissa Soup with Crumbed Goats Cheese (v)
- Smoked Salmon, Crab, & Prawn Parcel with Horseradish Crème Fraiche & sourdough toast
- Southern fried field Mushrooms with a Buttermilk & Smoked Garlic Aioli & Pickled Slaw (v)

**Mains**

- Slow cooked Pork Belly with Toulouse Sausage & Bean Cassoulet, Crackling & Red Wine Jus
- Oven roasted Cajun fillet of Salmon on a Bed of Lobster & Tiger Prawn & Mac Cheese
- Tempura battered Halloumi & Vegetable Egg fried Rice with Caramelised Pineapple & Pepper Sweet & Sour Sauce(v)
- 12 hour Braised Beef Short Rib with Cheddar & Spring Onion Mash & Creamed Bacon & Garlic Greens

**Desserts\***

- Christmas Pudding with Spiced Plum & Brandy Sauce
- Baileys & Dark Chocolate Crème Brule with
- Spiced Apple & Blackberry Upside Down Cake with Vanilla Clotted Cream
- Trio of Toffee, Dime Bar Chocolate Tart, Salted Caramel & Apple Brule & Sticky Toffee Pudding with Vanilla Ice-cream
- Selection of Cheese (College White with Truffle, Cornish Crunch, Shropshire Blue & Kidderton Ash Goats Cheese) served with Biscuits, Red Onion Chutney, Apple & Grapes (\*£2.50 supplement)

***New Years Eve Menu to be pre ordered by no later than Sunday 30<sup>th</sup> November together with full payment which is non refundable***

***(Some of our Menu items may contain allergens please ask a member of staff for more information)***  
***If you have a nut allergy, please make a member of staff aware when ordering***

