

New Years Eve

amuse

cream of mushroom and truffle soup

starters

potted ham and mustard

with piccalilli, cured onions and rocket

warm smoked salmon

with herb mayonnaise and a pepper and watercress salad

carpaccio of roast beets

with blue cheese fritter and an apple and walnut salad

mains

grilled sirloin steak

with hand cut chips, roast tomatoes and pepper sauce

herb crusted rack of locally reared lamb

with herb mash, green beans and grilled scallions

grilled sea bass fillets

with garlic roast potatoes, spinach and a saffron cream

caramelised onion and pea risotto

with goats cheese and rocket

desserts

warm steamed sponge

with golden syrup and vanilla custard

chocolate fudge cake

with clotted cream and chocolate ice cream

chilli and pineapple salad

with a raspberry sorbet

local and regional cheeses

with chutney and biscuits

(optional extra £6 per person)

£49.95 per person