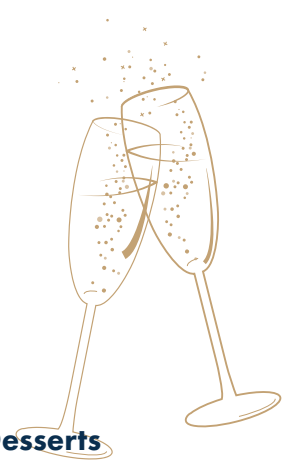




New Year's Eve Gala



Starter

Green Lipped Mussels

*on a bed of Blanched Spinach
topped with Garlic Breadcrumbs
and served with a Lemon Cream Sauce*

Duck and Fig Pâté

*served with Dressed Leaves
and Onion Chutney*

Roasted Root Vegetable Soup

served with a Feshly Baked Breadroll



Main Course

Rump of Lamb

*with Petit Ratatouille,
Roasted Chateau Potatoes
and served with a Minted Dark Jus*

Slow Cooked Glazed Belly of Pork

*with Cocotte Potatoes, Baby Vegetables,
and a Lightly Creamed Apple Cider Jus*

Dauphinoise of Winter Root Vegetables

topped with a Herby Red Pepper and Feta Crumb (v)

Desserts

Chef's Delectable Selection of Cheeses
served with Crackers, Celery, Apples and Grapes

Chocolate Sponge Puddle Pudding

with Chocolate Sauce

White Chocolate and Raspberry Brulee Cheesecake

with a Raspberry Coulis

ARRIVE 7.00PM CARRIAGES: TILL LATE

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.