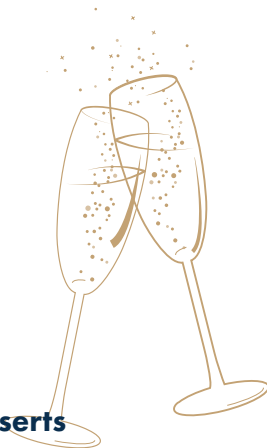




New Year's Eve Banquet

Celebrate the biggest party night of the year with our glamorous New Year's Eve Banquet!
We'll be ringing in the new year with a hearty 3-course feast.



Starter

Cauliflower and Chestnut Soup (V)
served with Freshly Baked Bread

Pork and Chorizo Terrine
*served with Freshly Baked Bread
and Seasonal Fruit Chutney*

Fresh Melon (VG/GF)
*paired with Pineapple Compote
and a Delicate Fruit Coulis*



Main Course

Pan-Fried Chicken Supreme
*with Mushroom and Peppery
Wholegrain Mustard Sauce*

Mustard-Glazed Pork Chop
served with Creamed Leeks

Melting Slow-Cooked Braised Beef (GF)
with Red Wine and Shallot Jus

Winter Vegetable Risotto (VG/GF)
served with Dressed Rocket Leaves

*All served with a selection of fresh seasonal vegetables,
crispy roasted potatoes & slow-braised red cabbage*

Desserts

Glazed Lemon Tart
laced with Smooth Vanilla Cream

**Indulgent Salted Caramel
and Dark Chocolate Torte**
served with Chantilly Cream

Frozen Berries (V/GF)
*drizzled in a Warm White Rum
& White Chocolate Sauce*

Hot Sticky Toffee Pudding
served with a Rich Butterscotch Sauce

ARRIVE 7.45PM 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.