



New Year's Eve Gala

Say goodbye to 2021 & celebrate 2022 in style with us!
Celebrate the biggest party night of the year with our glamorous New Year's Eve Gala.
We'll be ringing in the new year with a scrumptious 3-course meal and Glitz and Glamour-themed party night!



Starter

Smoked Salmon Roll (GF)
served with a Creamy Celeriac Remoulade

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

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



Main Course

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

Herb-Crusted Fillet of Salmon
served on a Bed of Wilted Spinach

**Melting Slow-Cooked Braised Beef
with Red Wine and Shallot Jus**

**Individual Mushroom and
Rosemary Wellington** (VG)
served with Vegan Gravy

*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

Hot Sticky Toffee Pudding
served with a Rich Butterscotch Sauce

Optional Fourth Course

Cheese and Biscuits
£7.50 per person

(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.