



NEW YEAR'S EVE MENU

*Welcome the new year, With a glass of beer.
Let the music play, Tomorrow is a new day.*

included in the one or two night New Year's Eve Package

£45 per Adult

STARTER

Classic Smoked Haddock Chowder Sea herbs, artisan bread **F, C, CE, D, G**

Heritage Tomato, Mozzarella & Basil Pesto Salad **D, N**

Confit Chicken & Welsh Pudding Terrine Apricot jam, toasted sourdough **D, G**

Duck Roulade Spring onion, hoisin & coriander salad **SD, F**

MAIN COURSE

Slow Braised Beef Potato dauphinoise, wild mushrooms, baby onion jus **D, SD**

Cured Fillet of Hake Chorizo and herb risotto, rocket salad **D, G, F**

Slow Cooked Lamb Shoulder Garlic & rosemary fondant potatoes, heritage carrots **D**

Roasted Mediterranean Vegetable & Halloumi Hot Pot Garlic focaccia **D, E, G**

DESSERT

Traditional Banoffee Pie Banana ice cream **G, D, E**

White Chocolate Mousse Clementines, clementine sorbet **D, E**

Warm Walnut Cake Honeycomb ice cream **G, D, E, N**

Cheese Selection Traditional accompaniments **D, E, G, CE, SD, N**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

