

# New Year's Eve 2022

## Starters

Smoked chicken salad

with croutons and mixed leaves

Chorizo and halloumi skewer

With pineapple salsa

Pan fried king prawns with chilli and garlic

served on crusty sour dough

Pea pear and mint soup

## Mains

Roasted rack of lamb

Creamy leek mash, butternut squash puree & red wine and rosemary jus

Honey glazed duck breast

Crushed new potatoes, red cabbage buttered greens and an orange and saffron jus

28 day matured Sirloin steak

Dauphinoise potatoes, buttered greens, cherry tomato, and mushroom skewer & peppercorn sauce

Pan fried fillet of seabass

Sauteed potatoes roasted garlic tender stem broccoli, chilli & spring onions

Wild Rocket, Truffle & parmesan risotto

With garlic ciabatta

## Desserts

Chocolate and hazelnut tart

with double jersey ice cream

Selection of local cheeses

With chutney & biscuits

Passion fruit and pineapple Eton Mess

With mango sorbet

Crème Brulee

With homemade shortbread

Chocolate and mint Tiramisu

Layered sponge with minted chocolate