

# New Years Eve

## STARTERS

### **Chargrilled King Prawn Skewer (GF)**

Marinated in garlic & lemon

### **BBQ Pulled Pork Spring Roll**

With salad & honey drizzle

### **Baked Camembert (V)**

With sour dough & chilli jam

### **Chicken & Sweetcorn Soup (GF) (V) (VE)**

## MAINS

### **8oz 28 Day Matured Sirloin (GF)**

With roasted cherry tomatoes, baked mushroom, fine green beans, chunky chips & peppercorn sauce

### **Slowly Roasted Minted Lamb Shank**

With dauphinoise potatoes and a roasted fennel & carrot puree

### **Pan-fried Fillet of Halibut (GF)**

With a roasted garlic mash & thai red curry king prawn sauce

### **Goats Cheese Tart (V)**

Caramelised onion, spinach, walnut & goats cheese tart, with mediterranean roasted vegetables

## DESSERTS

### **Winter Berry Panna Cotta (V)**

With a ginger snap biscuit

### **Blacksticks Blue & Smoke Applewood (V)**

With balsamic onions & biscuits

### **Minted Chocolate Tart (V)**

With chocolate ice-cream

### **Sticky Toffee Pudding (V)**

With double jersey ice cream

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### **Coffee & Mints**

**Allergies: please advise reception of any allergies or dietary requirements when pre ordering.**

(V) - Vegetarian

(GF) - Can be made gluten free by request

(VE) - Can be made vegan by request