



New Years Eve Menu

To Begin...

- * Scallops, Cauliflower Puree, Black Pudding Crumb £14.95
- * Sizzling Chilli King Prawns, Chilli & Garlic Sauce, Crusty Bread £12.95
- * Sticky Spicy Belly Pork, Asian Sauce, Sesame Seeds, Salad Leaves £9.45
- * Prawn Cocktail, Marie Rose Sauce, Avocado, Salad Leaves, Crostini £8.95
- * Cup of Chef's Soup of the Day V £6.95
- * Wild Mushroom Bruschetta, Garlic Sourdough, Salad Leaves V / Vg £8.95
- * Baked Camembert, Honey & Thyme, Sourdough, Apple Chutney V £14.95

The Main Event..

- * Belly Pork, Creamy Mash, Crispy Greens, Light Pork Jus £23.95
- * Lamb Shank, Creamy Mash, Red Wine Mint and Rosemary Jus £24..45
- * Chicken Forrestier, Potato Fondant, Wild Mushroom Forrestier Sauce £21.95
- * Blue Bell Fillet or Sirloin Steak, Hand Cut Chips, Braised Beef Tomatoes, Mushroom, Salad Leaves £32.95/ £27.95
- Salmon En Crouete, Sauteed Potatoes, Champagne Dill and Caper Sauce £25.95
- * Sea Bass, Fondant Potato, Samphire Caper Lemon and Butter Sauce £23.95
- * Loin of Cod, Jersey Potatoes, Cherry Tomatoes, Spinach & Chorizo Sauce £24.95
- * Beer Battered Cod Goujons, Hand Cut Chips, Mushy Peas, Home-made Tartare Sauce, Salad Leaves £18.95
- * Mushroom Risotto, Wild Mushrooms, Parmesan Crisps V / Vg £18.95
- * Vegetable Wellington, Puff Pastry, Sauteed Vegetables, Spicy Tomato Sauce, House Salad V / Vg £18.95

To Finish...

- * Chocolate Bombe, Chocolate Mousse, Fruit Crumb £9.95
- * Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £8.45
- * Treacle Sponge Pudding, Crème Anglaise £8.45
- Apple & Mixed Berry Crumble, Crème Anglaise or Vanilla Ice Cream £7.95
- * Yorkshire Cheeseboard: Wensleydale, Smoked and Mature Cheddar, Yorkshire Blue, Celery, Grapes, Biscuits, Apricot Jam £9.45

* Available Gluten Free, Please State When Ordering