

NEW YEAR'S MENU

Starters

Homemade Broccoli & Stilton Soup (V)

Served with homemade bread

Grilled King Prawn & Scallops

On a bed of fresh salad finished with balsamic glaze

Goats Cheese And Beetroot Roulade (V)

Roasted Goats Cheese served with Beetroot conserve served on a bed of fresh salad

Slow Cooked Belly Pork

With black pudding and apple puree

Smoked Scottish Salmon & Prawns

On a bed of fresh salad finished with balsamic glaze

Homemade Duck And Cointreau Pâté

On a bed of fresh salad finished with balsamic glaze

Mains

Chicken Royale

Strips of chicken breast wrapped in Parma Ham finished with goats cheese and asparagus

Monkfish Tails

Wrapped in smoked salmon finished with a shallot, garlic, saffron cream sauce

8oz Fillet Steak

Cooked to your liking. Choose your sauce: Al pepe, Diane, Dolce Latte, Terra Nostra

Gressingham Duck Cherry

Succulent duck breast, crispy skin finished with a cherry and port sauce

Homemade Vegetarian Lasagna (V)

Italian vegetables layered in a Napoli sauce, Béchamel, cheese and homemade lasagne sheets

Slow cooked Lamb Shank

Finished in a red wine and red current jus, served with minted mash potatoes

All mains are served All mains served with Dauphinoise potatoes and seasonal vegetables

Desserts

Tiramisu Della Casa

Layers of sponge soaked with liquor and coffee, Mascarpone cheese, coffee cream and rich cocoa

Chocolate Profiteroles

Cream filled Choux pastry, coated in chocolate, served with ice cream and whipped cream

Chocolate Fudge Cake

A decadent and rich chocolate fudge cake, served warm with ice cream and whipped cream.

Ferrero Rocher Cheesecake

With a short crust pastry base, served with cream, decorated with fruits of the season

Sicilian Cannoli

Sicilian pastry filled with sweet ricotta, served with cream, decorated with fruits of the season

Cheese & Biscuits

A selection of 3 cheeses, butter, celery, apple, chutney and biscuits