

New Year's Eve

Dinner Menu

**FRESH PRAWN & SMOKED SALMON
COCKTAIL**

**BRITISH CHICKEN &
PORTOBELLO MUSHROOM PIE**
*with Cornish clotted cream mash, thyme-
roasted carrots & rich gravy*

OR

BRAISED BEEF RIBS
*with creamy mash potatoes, glazed greens,
roast carrots & a rich beef dripping gravy*

**CHOCOLATE CARAMEL GANACHE
TART (V)**
*with a rich Belgian chocolate sauce & fresh
cream*

(N) Contains Nuts (VG) Vegan (V) Vegetarian (G*) Gluten Free, although our kitchen is not gluten free and there is always a small risk of contamination.

Special dietary requirements must be pre-ordered at least 7 days before the event. If no requests are made, the standard meal will be offered. We are unable to take menu orders on the night.

There is no guarantee that products are free from nuts or traces of nuts.

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Vegetarian Menu

ROAST SHALLOT & ARMAGNAC TARTE TATIN (V)

*baked in puff pastry and served with a
balsamic dressing*

PUY LENTIL & VEGETABLE COTTAGE PIE (VE)

*topped with a carrot & sweet potato mash
and served with long stem broccoli and roast
carrots*

CHOCOLATE CARAMEL GANACHE TART (V)

*with a rich Belgian chocolate sauce and fresh
cream (vegan option available)*

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