

New Year's Day 2021

Starter

Cream of Sweet Potato and Coconut Soup (v)
Chicken Liver Pate, Red Onion Chutney, Oatcakes
Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze with
Wholemeal Bloomer (v)
Crispy Tempura, Sweet Chilli Dip, Salad Garnish
Chicken or Prawn
Melon, Pineapple, Berry Compote and Raspberry Sorbet (v)
Cullen Skin ~ Smoked Haddock and Potato Chowder with
Wholemeal Bloomer
Toasted Goats Cheese, Red Onion Chutney with Balsamic Drizzle (v)
Prawn Marie Rose, Gem Lettuce & Avocado Salad with
Wholemeal Bloomer

Main Course

Cajun Chicken Breast, Basmati Rice, Sautéed Vegetables and Cajun Cream
Sea Bass Fillets, Sautéed Vegetables, Garlic & Chive Butter
Steak & Ale Pie topped with a Light Puff Pastry, Mashed Potato, Sautéed Vegetables
Smoked Haddock, Salmon and King Prawn Gratin topped with a
Parmesan Crust
Slow Cooked Confit Leg of Duck cooked with Orange and Star Anise served with Potatoes
and Sautéed Vegetables
Minted Lamb & Pear Cassoulet, Mashed Potatoes, Sautéed Vegetables
Breaded Haddock served with Fries, Peas and Tartare Sauce
Roast Loin of Pork served with Roast Potatoes, Mashed Potatoes, Sautéed Vegetables &
Apple Sauce
Beef or Vegetable Lasagne, Garlic Bread, Salad Garnish
Crispy Chicken Tempura, Sweet Chilli Dip, Fries & Salad
Chicken and Avocado Salad, Dressed Leaves, Tomato, Cucumber, Past Salad, Coleslaw &
Sautéed Potatoes
Lentil & Sweet Potato Moussaka (v) (vegan)

Desserts

Baileys & White Chocolate Cheese Cake with Ice Cream
Ice Cream Coupe ~ Vanilla Ice Cream, Whipped Cream & Raspberry Sauce
Sticky Toffee Pudding, Toffee Sauce with Ice Cream
Profiteroles, Vanilla Ice Cream, Chocolate Sauce
Rhubarb & Berry Crumble, Homemade Custard
Eton Mess, Raspberry Coulis, Raspberry Ripple Ice Cream
Cheese Platter

2 Courses - £22.95

3 Courses - £25.95