

NEW YEARS EVE

The table will be yours from 7:30pm for the entire evening. Our resident DJ will be on hand to help us all celebrate till the early hours of January 1st 2019! This is strictly over 18's party night.

CHEF'S HOMEMADE SOUP OF THE DAY

served with warm roll and butter

TIGER PRAWNS

on toasted ciabatta with a chilli & garlic butter

CHICKEN LIVER PARFAIT

salad garnish, house chutney & toast

THAI FISHCAKES

with salad garnish and sweet chilli dip

DUO OF MELON

with cointreau orange coulis

100Z SIRLOIN STEAK

served with chunky chips. grilled tomato and mushrooms

CHICKEN SMOKEY

chicken breast stuffed with Austrian smoked cheese wrapped in smoked bacon with a smoked bacon & leek sauce, green beans & choice of potato

MEDALLIONS OF PORK FILLET

a portabello mushroom, cream & brandy sauce, savoy cabbage & dauphinoise potatoes

GRILLED SEA BASS FILLETS

tarragon & crayfish butter sauce, broccoli & choice of potato

1/2 CRISPY DUCK

served with a brandy & orange sauce, broccoli & choice of potato

VEGETARIAN DISHES AVAILABLE UPON REQUEST

*MUST PRE-ORDER AT LEAST 1 WEEK PRIOR

HOT CHOCOLATE FUDGE CAKE

with homemade baileys ice-cream

TOFFEE & DRAMBUIE CHEESECAKE

with chantilly cream

WHIPPED ICE-CREAM

with chocolate sauce and amaretto liqueur

COFFEE AND MINTS



£35.00 PER PERSON