

New Year's Eve 2017

31st December - 7pm

Enjoy a welcome drink, three course dinner and evening of entertainment by vintage vocalist, Daniella Gallagher

Starters

Smoked cock-a-leekie soup served with a warm crusty roll

Black pudding scotched egg with wholegrain mustard hollandaise

Seared scallops, pancetta, celeriac purée with a fennel and apple salad

Goat's cheese rolled in toasted walnuts, with a pickled golden beetroot and watercress salad

Main Courses

Beef wellington with truffled wild mushroom, spinach, fondant potatoes and a port jus

Loin of cod with pea purée, crab and potato cake, samphire and a white wine butter cream sauce

Baked rosemary and manchego polenta on wild mushroom stroganoff

Rack of lamb with dauphinoise potatoes, winter greens and a red wine jus

Desserts

Assiette of desserts; chocolate brownie, lemon tart and strawberry pavlova

Sticky toffee pudding, toffee sauce and vanilla ice cream

Cheese board – a selection of 3 cheeses, biscuits and homemade chutney

£59.95 per person

A pre-order for your New Year's Eve dinner along with a non-refundable payment of £59.95 per person is required by 17th December.