

New Years Eve

£32 per adult

Starters

- Goats Cheese Bruschetta - Toasted ciabatta with crushed tomatoes, red onion and basil and finished with fresh goats cheese ^o (GF)
- Thai Chilli Chicken Strips - Panko breaded chicken strips tossed in Thai chilli sauce and finished with pico de gallo
- French Onion Soup - Caramelised onions and rich beef broth, topped with garlic croutons and crusty bread ^o (GF)
- Panko Breaded King Prawns - Served with sweet chilli sauce
- Beetroot Falafel - Chickpeas, beetroot and lively spices blended and baked, finished with fresh salad and Thai sweet chilli sauce (VG)

Mains

- All main meals are served with pork sage & onion stuffing, honey roasted parsnips, orange and thyme Chantenay carrots and brussel sprouts.
- Crispy Pork belly - Served with buttery mashed potatoes and homemade Aspells apple sauce
 - 10oz Rump Steak - Served with crispy roast potatoes, grilled portobello mushroom, beer battered onion rings and whole peppercorn sauce + £3 ^o (GF)
 - Stuffed Garlic and Cream Cheese Chicken - With crispy roast potatoes and stilton mushroom sauce, (GF)
 - Poached Salmon Fillet - Served on garlic and rosemary buttered new potatoes and tender stem broccoli with peppered hollandaise sauce
 - Beetroot Wellington - Served with crispy roast potatoes and rich red wine jus (VG)

Desserts

- Banoffee Roulade - Served with toffee cream (GF)
- Crunchie Cheesecake - With chocolate ice cream (GF)
- Sticky Toffee Pudding - Served with custard
- Homemade Festive Berry Crumble - Served with custard
- Orange & Passion Fruit Cheesecake - With dairy free ice-cream (VG)

pre order and full payment to be received by 18th December.
Bookings available from 7pm



Madonna and
the 80's tribute band

