

New Year's Eve

3 COURSES £29.99

Starters

TOMATO & BASIL SOUP (V)

Served with a rustic bread and butter

Vegan option available

KING PRAWN, LOBSTER & SEAFOOD COCKTAIL

Crispy coated king prawns on a bed of lobster & seafood salad, with a Prosecco Marie Rose sauce

MUSHROOM CROSTINI (VG)

Toasted rustic bread, topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction

SMOKED CHICKEN & HERB TERRINE

Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with warm toasted rustic bread and red onion chutney

Desserts

CHERRY BROWNIE CHEEZECAKE (VG-M)

Served with Belgian chocolate sauce

Contains almond milk

CHOCOLATE AND HAZELNUT TART (V)

Rich chocolate tart topped with hazelnut sauce, with a smooth and creamy white chocolate filling, served with mince pie ice cream and Belgian chocolate sauce

PORNSTAR PAVLOVA (V)

A meringue nest, topped with a Prosecco, vodka, mango & passion fruit compote, with Champagne sorbet

CHEESE PLATE (V)

Four British Cheeses - Isle of Man Vintage Cheddar, Belton Farm Red Leicester, Cropwell Bishop Blue Stilton® and Shirevale White Stilton® with mango and ginger - served with black grapes, caramelised red onion chutney and Carr's® water biscuits

COFFEE & MINCE PIE (V)

Mains

CHICKEN FLORENTINE

Lemon-&-olive-oil-marinated chicken breast, topped with spinach and wrapped in bacon, with a Béarnaise butter sauce, roast potatoes, braised red cabbage and seasonal vegetables

FILLET OF SALMON

With butter-&-chive-glazed roast baby potatoes, braised red cabbage, seasonal vegetables and a creamy white wine, Prosecco & lobster-flavour sauce, topped with a lobster & seafood beignet

ROAST LAMB SHANK

Slow-cooked in a rosemary & red wine sauce, served with roast potatoes, braised red cabbage, seasonal vegetables and a Yorkshire pudding

8oz FILLET STEAK

Served with roast potatoes, braised red cabbage, seasonal vegetables, a Yorkshire pudding and a roasted onion, Madeira wine & redcurrant sauce

SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheese filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables and cranberry gravy on the side

Add a side of six pigs-in-blankets £1.95

Add a side of pork, cranberry & fig stuffing £1.95

DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes.

Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Fish and poultry dishes may contain bones. All weights are approximate uncooked.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with Vegetarian ingredients; however, produced in a factory which handles nonvegetarian (VG-M) Made with Vegan ingredients, however produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

This menu requires a pre-order. We require a deposit to confirm your booking, and full pre payment for all items pre ordered in advance. All pre payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website www.classicinn.co.uk