



3 Course New Year's Eve Menu – £32.99

Includes a glass of fizz on arrival

Starters

TOMATO & BASIL SOUP (V)

A rich tomato soup with flecks of basil served with artisan bread

SALMON AND KING PRAWN SALAD

King prawns and flaked salmon on a bed of mixed leaves, drizzled with a Marie Rose sauce and served with brown bread and butter

CHICKEN, DUCK & RED ONION MARMALADE TERRINE

Served with toasted artisan bread and a red onion chutney

CHERRY TOMATO TART TATIN (VG)

Sweet cherry tomatoes baked on puff pastry and served with mixed leaves and an oil & blackberry balsamic vinegar

Mains

PAN-ROASTED CHICKEN SUPREME

Topped with a pork, orange & fig stuffing and wrapped in bacon. Served with a whisky sauce, sage & onion seasoned roasted potatoes, roasted parsnips and seasonal vegetables

SALMON SUPREME

Pan-roasted and topped with a brioche, orange & herb crust. Served with crushed baby potatoes, creamed leeks, peas and a creamy white wine, Prosecco & lobster flavour sauce

ROAST LAMB SHANK

Slow-cooked in a rosemary & red wine sauce, served with sage & onion seasoned roasted potatoes, roasted parsnips and seasonal vegetables

7oz FILLET STEAK

Grilled to your liking and topped with Paris brown mushrooms. Served with a caramelised shallot, whisky & beef dripping sauce, sage & onion seasoned roasted potatoes, roasted parsnips and seasonal vegetables

BUTTERNUT SQUASH, MUSHROOM & SPINACH TART (VG)

A crisp shortcrust pastry base topped with mushroom, spinach & red pepper sauce dotted with chunks of roasted butternut squash and dried apricots. Finished with a crisp chive & breadcrumb topping and served with sage & onion seasoned roasted potatoes, roasted parsnips and seasonal vegetables

Desserts

CHRISTMAS PUDDING (V)

With juicy sultanas, cider & rum. Served with hot brandy sauce

CHOCOLATE COCONUT TORTE (VG)

A date & mixed nut case filled with a chocolate & coconut filling, finished with a coconut swirl

BAKED VANILLA CHEESECAKE (V)

Served with raspberry coulis

BLUEBERRY & PROSECCO CAKE (VG)

Ground almond sponge studded with blueberries then baked and soaked with a Prosecco syrup and lightly brushed with a water icing. Served with a raspberry coulis

CHEESE PLATE (V)

Tickler extra mature Cheddar, Stilton and Camembert, with grapes, celery, red onion chutney and Carr's water biscuits

≡ Kids' New Year's Eve Menu – 3 Courses £16.99 ≡

Starters

PRAWN COCKTAIL

CHEESY GARLIC BREAD (V)

Mains

HAND-CARVED TURKEY

BUTTERNUT SQUASH,
MUSHROOM &
SPINACH TART (VG)

Desserts

CHOCOLATE BROWNIE (V)

VANILLA ICE CREAM (V)

SEE CHRISTMAS PRICING SHEET FOR INFORMATION ON MENU PRICING

See main menu for full Ts&Cs and allergen guidance. (V) - Suitable for vegetarians. (VG) - Suitable for vegans. However, please note we do not operate a dedicated vegetarian/vegan kitchen area



Booking Form

To confirm your booking simply complete the form below and bring to the bar with a £5 deposit per person. Please check availability as soon as possible to avoid disappointment.

Booking time: Number in party:

Party organiser's name:

Address:

Postcode:

Email: Tel:

Please confirm the guests' names and their preferred dishes by ticking the relevant boxes

No. of guests	
Total	£
Deposit	£

	Starters	Mains	Desserts	Kids
	TOMATO & BASIL SOUP (V)	SALMON SUPREME	CHEESE PLATE (V)	PRAWN COCKTAIL
	SALMON AND KING PRAWN SALAD	ROAST LAMB SHANK	PRUNY COGNAC (V)	CHEESY GARLIC BREAD (V)
	CHICKEN, DUCK & RED ONION TERRINE	7oz FILLET STEAK	BAKED VANILLA CHEESECAKE (V)	HAND-CARVED TURKEY
	CHERRY TOMATO TART TATIN (VG)	BUTTERNUT SQUASH TART (VG)	BLUEBERRY & PROSECCO CAKE (VG)	BUTTERNUT SQUASH TART (VG)
	PAN-ROASTED CHICKEN SUPREME	CHRISTMAS PUDDING (V)	CHEESE PLATE (V)	CHOCOLATE BROWNIE (V)
				VANILLA ICE CREAM (V)

Guest name

1																				
2																				
3																				
4																				
5																				
6																				
7																				
8																				
9																				
10																				

FOR PARTIES OVER 10, PLEASE USE ADDITIONAL FORMS

Terms & Conditions:

1. New Year's Eve menu is only available on Monday 31st December 2018.
2. All bookings must be confirmed in writing with a non refundable £5 deposit per person.
3. An enquiry does not constitute a booking.
4. Tables will not be guaranteed for more than 15 minutes beyond the time booked.
5. We regret that bills cannot be issued to individuals. One bill will be given to the party organiser.
6. All alterations to the booking must be made in writing.
7. Prices include VAT at the current rate. We accept all major credit and debit cards, supported by a valid PIN.
8. No discounts or vouchers can be redeemed against this menu.
9. The party organiser must ensure that all party members are aware of the terms and conditions of this booking.