



• THE LIVING ROOM •
RESTAURANT AND BAR

NEW YEAR'S EVE

M E N U



NEW YEAR'S EVE MENU

£69.95pp

Enjoy a complimentary glass of Laurent-Perrier on arrival

STARTERS

TERIYAKI CHICKEN

Pan-fried marinated chicken breast with spring onion, chilli, ginger and cucumber

BAKED CAMEMBERT (V)

Baked camembert with red onion chutney and focaccia bread for dipping

SEARED SCALLOPS

Pan-fried scallops with champ mashed potatoes & white wine wholegrain mustard sauce

ROCKET AND SPINACH SOUP (VG)

Served with bread (V)

MAINS

SEAFOOD LINGUINE

Prawns, mussels, squid, tomatoes, chardonnay, chives, spring onion in a marinara and white wine sauce

CHICKEN AND CHORIZO RISOTTO

With spinach, slow-roasted tomatoes, and garnished with pea shoots

10oz FILLET STEAK

Served with chips, roasted vine tomatoes, grilled Portobello mushrooms, Worcestershire sauce butter and pea shoots; recommended medium rare

Top your steak:

Sautéed mushrooms in a creamy peppercorn sauce (£2 Supplement)

King prawns cooked in garlic butter with spinach and chives (£3 Supplement)

Maple bacon and asparagus topped with finely grated Italian hard cheese (£3 Supplement)

TRUFFLE AND HARD CHEESE GNOCCHI (V)

Slow-roasted tomatoes, asparagus, pesto, toasted cashews and glazed with truffle oil

RACK OF LAMB BRUSHED WITH MAPLE AND DIJON MUSTARD

Lightly buttered courgette and spinach champ mashed potatoes, and a rich red wine and rosemary jus

DESSERTS

CRÈME BRÛLÉE

Lemon and raspberry

CHOCOLATE ORANGE TORTE

With raspberry coulis (contains almonds, hazelnuts, walnuts and cashew nuts)

CLASSIC STICKY TOFFEE PUDDING

Lashings of caramel sauce, topped with clotted cream fudge ice cream and almond granola

CHEESE PLATE

Stilton, Tickler extra mature Cheddar and Camembert accompanied with an apricot and ginger chutney, grapes, celery and Carr's water biscuits

Tea, coffee or Licor 43

All parties will be subject to a 10% service charge on the final bill. Food allergies and intolerances: Before you order your food and drinks, please speak to our staff or refer to our website if you want to know about our ingredients. This menu does not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot guarantee that products are '100% free from' allergens, owing to cross-contamination. Please inform staff of any food allergies before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. Fish and poultry dishes may contain bones. All weights are approximate uncooked. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices include VAT, at the current rate. All products and offers are subject to availability.