

## New Years Eve Menu

### Starters

#### **v Soup of the Day ©\***

A hearty & wholesome bowl of soup served with thickly sliced bloomer bread and butter  
\* bread can be gluten free upon request

#### **Prawn Cocktail**

Succulent prawns served in a classic marie rose sauce with a fresh crisp salad and a wedge of bloomer bread and butter

#### **v Chilli Halloumi Fries**

Tasty halloumi with a slight kick of chili deep fried served with a sweet chilli dip

#### **v Creamy Garlic Mushrooms**

Mushrooms served in a creamy garlic and tomato sauce, drizzled over a slice of garlic ciabatta and garnished with a crisp salad

#### **Cajun Chicken Strips©Ω**

Lightly grilled marinated strips on a bed of crisp salad with a sweet chilli dip

### Mains

*Served with New Potatoes, Chips and Fresh Market Vegetables*

#### **Chicken Diane**

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

#### **Roast Breast of Norfolk Turkey**

Served with seasonal stuffing, chipolata sausage and cranberry sauce

#### **Salmon Fillet©Ω\***

A gently poached salmon on a bed of seasoned crushed new potatoes, a wedge of lemon and hollandaise sauce \* *sauce is not dairy free*

#### **Braised Beef**

Tender Fillet slow cooked for 12 hours in a tasty red wine onion gravy served on a bed of mashed potato

#### **8oz Steak & Sauce**

An 8oz rump steak cooked to your liking, garnished with fried mushrooms and topped with one of the following sauces: *Creamy Stilton, Au Poivre, Diane or Bearnaise*

#### **v Vegan cauliflower & Red Pepper Curry©Ω**

Cauliflower and red peppers in a tasty mild dairy & gluten free sauce served with white rice

#### **v Four Cheese Farfalle**

Assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and a vegetarian parmesan entwined with farfalle pasta

### Desserts

#### **Chocolate Lovin' Spoon Cake**

A chocolate sponge layered with rich fudge ganache, served with freshly whipped cream and chocolate sauce

#### **White Chocolate and Raspberry Roulade©**

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

#### **Hot Black Cherries©**

Black cherry sauce layered with clotted cream ice cream and topped with freshly whipped cream

#### **Cheese & Biscuits**

Selection of cheese and biscuits served with grapes and chutney

#### **Caramel Apple Cobbler**

## Christmas Day Menu

£70.00 per person - Sittings from 12noon - 4.00pm

### Starters

#### **v Soup of the Day ©\***

A hearty & wholesome bowl of soup served with a thick slice of bloomer bread and butter  
\*bread can be gluten free upon request

#### **Prawn Cocktail**

Succulent prawns served in a classic marie rose sauce with a fresh crisp salad a wedge of bloomer bread and butter

#### **v Festive Melon ©Ω**

Garnished with fruits of the forest and raspberry coulis

### Main Courses

Served with New & Roast Potatoes and Fresh Market Vegetables

#### **Roast Breast of Norfolk Turkey**

Served with seasonal stuffing, chipolata sausage, roasted parsnips and cranberry sauce

#### **Roast Beef & Yorkshire Pudding**

Tender slices of roast beef served with Yorkshire Pudding and horseradish sauce

#### **Roast Leg of Lamb**

Thick slices of tender slices of lamb served with Yorkshire Pudding and mint sauce

#### **Salmon Fillet ©Ω\***

A gently poached salmon on a bed of seasoned crushed new potatoes, a wedge of lemon and hollandaise sauce\* *sauce is not dairy free*

#### **Chicken Diane**

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

*Vegetarian and Vegan options available from our full a la carte menu on the day*

### For Dessert

#### **v Traditional Christmas Pudding**

A succulent plum pudding masked in a delicious brandy sauce

#### **v White Chocolate and Raspberry Roulade ©**

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

#### **v Chocolate Lovin' Spoon Cake**

A rich fudge chocolate ganache layered with a chocolate sponge, drizzled with a rich chocolate sauce and served with freshly whipped cream

#### **v Caramel Apple Cobbler**

Chunky apples encased in a mouth watering pastry topped with a tasty caramel served warm with custard

