



NEW YEAR'S EVE

3 course set menu £55

STARTERS

Truffled Mushroom (vg)

Button mushrooms cooked in Italian truffle seasoning

Crunchy Melting Brie (v)

Deep fried brie wedge, served with cranberry sauce and poached pear

King Prawns

Pan seared king prawns and chorizo cooked in chilli, garlic and white wine sauce

Scallops

Pan seared scallops in garlic, chilli, lemon, white wine and truffle dressing, served on a quenelle of green pea puree

MAINS

Porcini Risotto (vg)

Porcini Mushrooms, Italian rice and seasoning, served with rocket salad and parmesan

Plaice Fillet

Pan seared plaice fillet, served with green beans, broccoli and white wine sauce

Lobster Linguine

1/2 Lobster, king prawns cooked in garlic, chilli, white wine and tomato sauce

Duck Confit

Duck confit cooked in blueberry and honey sauce, served with roasted potatoes and spinach

Ribeye Steak

10oz Ribeye steak served with green beans, creamy potatoes and blue cheese sauce

DESSERTS

Lemon Sorbet (vg)

Frangelico & Passionfruit Panna Cotta

Banoffee Pie