NEW YEAR'S EVE

Starters

Roasted Portobello Mushrooms (V)
Topped with peppercorn sauce and crumbled Leicestershire Stilton, served on garlic ciabatta

Zesty King Prawn Cocktail
With fresh mango chunks served on baby gem leaves, cherry tomatoes and cucumber ribbons, with mango, chilli & lime dressing

Chicken Liver & Brandy Parfait
With balsamic onion confit, cornichons and toasted sourdough pave

Braised Beef Crumpet
Pulled beef slow cooked in a Guinness glaze, loaded on a toasted crumpet and topped with béarnaise sauce and fresh chives

Mains

Tarragon Chicken
Pan-fried skin-on chicken breast smothered in a creamy tarragon & white wine sauce, served with crispy hasselback potatoes and seasonal greens

Sticky Guinness Braised Beef
Slow-cooked tender beef cheek in a rich stout glaze, topped with a crispy onion & chive crumb, served with buttery mash and seasonal greens

Salmon en Croûte
A puff pastry parcel packed with prime salmon fillet in a creamy butter sauce, served with tarragon & white wine cream sauce, served with buttery mash and seasonal greens

Mushroom & Camembert Wellington (V)
Sautéed Portobello & chestnut mushrooms in a Camembert sauce, encased with golden puff pastry, served with crispy hasselback potatoes and seasonal greens

Desserts

Salted Caramel Tart
A chocolate pastry case with salted caramel & dark chocolate filling, served with cream

Raspberry Ripple Cheesecake
With a caramelised brûlée topping, served with fresh raspberries and pouring cream

Biscoff Chouxnut
A choux pastry doughnut filled with white chocolate mousse, smothered in Biscoff flavour icing and biscuit crumb, served with chocolate honeycomb ice-cream

Key Lime Pie
Creamy Key lime custard in a buttery graham cracker crust, topped with whipped cream and an almond crumb, served with extra pouring cream

NEW YEAR'S EVE

Made with Non-Gluten Containing Ingredients

Starters

Roasted Portobello Mushrooms (V) topped with creamy peppercorn sauce and crumbled Leicestershire Stilton, served on garlic bread

Zesty King Prawn Cocktail with fresh mango chunks served on baby gem leaves, cherry tomatoes and cucumber ribbons, with mango, chilli & lime dressing

Chicken Liver & Brandy Parfait
with balsamic onion confit, cornichons and a Genius brioche roll

Mains

Tarragon Chicken
Pan-fried skin-on chicken breast smothered in a creamy tarragon & white wine sauce, served with crispy hasselback potatoes and seasonal greens

Pan-fried Seabass
Served with hasselback potatoes and seasonal greens, finished with sauteed samphire in tarragon & lemon butter

Mushroom Bourguignon Pie (V)
Sautéed mushrooms with silver skin onions and carrots in a smokey red wine sauce encased in shortcrust pastry with a rosemary topping, served with crispy hasselback potatoes and seasonal greens

Desserts

Salted Caramel Tart
A chocolate pastry case with salted caramel & dark chocolate filling, topped with crunchy hazelnuts and served with ice-cream

Banoffee Cheesecake
Baked banana cheesecake swirled with toffee sauce, topped with cream and chocolate honeycomb pieces and served with ice-cream

VEGAN MENU

Tomato & Basil Soup served with stonebaked sourdough
(GF option available)

Mushroom Bourguignon Pie GF
Sautéed mushrooms with silver skin onions and carrots in a smokey red wine sauce encased in shortcrust pastry with a rosemary topping

Butternut & Lentil Wellington
A filo pastry parcel with roasted butternut squash and spiced lentils

All served with Sage & onion salted roast potatoes, Roasted carrots & parsnips, Black pepper Brussel sprouts, Braised red cabbage and a generous jug of gravy.

Traditional Christmas Pudding GF
Served with vanilla ice-cream

Salted Caramel Tart GF
A chocolate pastry case with salted caramel & dark chocolate filling, topped with crunchy hazelnuts and served with ice-cream