

HAPPY
.....
NEW YEAR!
.....



SET PRICE
MENU

NEW YEAR'S EVE SET PRICE MENU

3 Courses £35.00

(Includes Prosecco Cocktail)

- STARTER -

SALT 'N' PEPPER CHICKEN WINGS - Fried, season coated, sesame oil, fresh chillies

SLOW ROASTED RIBS - Pork loin ribs, barbecue sauce

PRAWNS IN GARLIC AND CHILLI BUTTER (GFO) - toasted ciabatta

PATE WITH ORANGE BUTTER - Chicken livers, red onion relish, toast

MUSHROOM & STILTON BAKE (V) (GFO) - With crostini

APPLE & GLAZED WALNUT SALAD (V) (GFO) - Leaf salad, beetroot, pea shoots, blue cheese, lemon vinaigrette

- MAIN COURSE -

SIZZLING FAJITAS - Sautéed onion & peppers, flour tortillas, lettuce, salsa, soured cream, cheese
Chicken Breast or Roasted Vegetables (V)

BRAZILIAN SEAFOOD STEW (GFO) - Squid, prawns, mussels, white fish,
coconut & peanut liquor, rice & beans

CHICKEN PAGO PAGO (GF) - Creamy white wine sauce, prawns, pineapple, seasonal vegetables

SLOW ROASTED RIBS - Pork loin ribs, barbecue sauce, French fries, coleslaw

ASIAN SALMON - cooked with oriental spices "en papillote", stir fried vegetables, Jasmine rice

GOATS CHEESE AND CARAMELISED ONION TART (V) - Sweet potato fries, rocket & candied walnut salad

WARM DUCK SALAD - Breast fillet, plum sauce, mixed leaves

HOUSE BURGER - Beef Patty, toasted bun, lettuce, tomato, red onion, crispy onion, dill pickle,
ranch dressing, onion rings, French fries
As it comes or with Cheddar Cheese

SIRLOIN STEAK (GFO) - 227grms. Flame grilled, served with onion rings, French fries
(add £3.00 supplement)

- DESSERT -

STICKY TOFFEE PUDDING - Toffee sauce, Sticky Toffee Pudding ice cream

HOMEMADE PECAN PIE - Mocha Coffee Bean ice cream or fresh whipped cream

CHEESECAKE IN A POT

ALLERGEN ADVICE - All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering.

Key: (GF) = Gluten Free as standard (GFO) - Gluten Free Option (V) = Vegetarian (not vegan)