



New Year's Eve Menu 2017

(see terms and conditions overleaf)

Starters

Homemade soup of the day, garlic and herb croutons £5.50

Beetroot cured salmon, horseradish, crème fraiche and baby watercress £6.95

Shallot tarte tatin, glazed goats cheese and balsamic syrup £6.50

Potted ham hock, homemade piccalilli and crusty bread £6.50

Main Courses

(all served with seasonal vegetables)

30 day, dry-aged rib-eye steak, flat mushroom, vine ripened tomato and watercress with chunky chips or French fries £24.95

Slow roast pork belly, crispy bacon hash browns, apple puree and cider potato fondant £15.50

Slow roast shoulder of lamb, leek and potato gratin and root vegetable mash £17.95

Pan fried cod, homemade fishcake, wilted greens and shellfish bisque £17.95

Madras spiced lentil and root vegetable cottage pie with caramelised onion mash topping £14.95

Desserts

Baileys crème brulee with homemade shortbread £5.95

Bread and butter pudding with poached apricots and vanilla custard £5.95

Chocolate and orange torte with orange compote and clotted cream £6.50

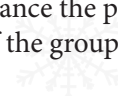
Platter of English cheese with biscuits, chutney and grapes £7.95



Terms and Conditions

All meals must be pre-booked and pre-ordered. In order to secure your booking we require a £10 deposit per person.

If a cancellation occurs more than 24 hours prior to the booking, the deposit will be refunded in full for that person. If a member of the party does not attend or cancels less than 24 hours in advance the party will be charged in full for their meal. This will be added to the final total and would be at the discretion of the group organiser to recover the money charged.



Deposits can be paid by cash or over the phone by credit or debit card. We do not accept cheques.

