



New Year's Eve menu

Starter

Lightly spiced parsnip soup
individual loaf
toasted cumin seeds

Wild boar terrine
local ale chutney,
sourdough toast

To follow

Champagne sorbet

Main

Tender fillet of beef
golden pastry, creamed
potato, asparagus, red wine
jus (*served pink*)

Pan fried seabass
tender stem broccoli, harissa
vegetables, sauce vierge

Goat cheese and red
onion tart (v)

Dessert

Sticky toffee pudding
brandy custard

Wild berry Pavlova
cinnamon cream

Irish cream torte
black forest coulis

Selection of cheeses
grapes, biscuits, celery,
homemade fruit loaf, chutney

Please discuss any food allergies or intolerances with your coordinator