

## New Years at

£55 p/p



### To Start

#### **Portobello Mushrooms**

Topped w spinach & mozzarella in a sun-dried tomato pesto

#### **Pate**

Chicken liver pate served with toast and mango chutney

#### **Scallops and prawns**

sautéed with garlic butter, & white wine sauce

#### **Roasted red pepper Soup**

With fresh baked in-house bread

### To Follow

#### **Traditional Turkey**

Traditional Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with gravy

#### **Rack of Lamb**

aromatic breaded rack lamb served in Barolo sauce

#### **Halibut**

Served with brandy with pink peppercorn lobster bisque & touch of cream

#### **Ravioli Porcini**

In an asparagus & creamy truffle sauce

#### **Medallions of beef**

Beef medallions with wild mushrooms creamy & wall grain mustard sauce

All served with a selection of seasonal vegetables and roasted new potatoes

### To Finish

#### **Homemade Chocolate Cake**

Warm rich chocolate cake served with cooling vanilla ice cream (gf)

#### **Bailey's Tiramisu**

A rich, sweet, and creamy classic

#### **Pistachio Profiteroles**

Cream-filled choux with a nutty twist. Crisp, cool and elegant

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#### **Midnight Fizz to toast in the New Year**

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