

The background is a light gray color with a pattern of white snowflakes and small gold and white dots. Several gold ribbons are draped across the top. On the right side, there are three stars hanging from gold strings: a large gold star with gold glitter, a medium gold star with gold glitter, and a small silver star with silver glitter.

Join us for

*New
Year's
Eve!*

Food Menu

New Year's Eve Menu

If you have an allergy or intolerance, please speak to a member of staff before you order your food and drinks.

STARTERS

1. BEETROOT AND SPICED APPLE SOUP

A rich vibrant soup made with beetroot and cinnamon spiced Bramley apples. Served with crispy croutons and a bread roll and butter.

 When served without the butter.

2. CHEESY GARLIC MUSHROOMS

Button mushrooms in a creamy mature Cheddar cheese sauce flavoured with garlic and herbs, finished with rocket. With lightly toasted slices of bread.

3. SMOKED SALMON

Slices of smoked salmon accompanied by cream cheese and chives and fresh rocket. Served with slices of brown bread and butter.

4. HAM HOCK TERRINE

British farm-assured ham hocks, slow cooked and pressed in a traditional terrine with figs and apricots. Served with red onion chutney and toast and butter.

MAINS

1. BLACKBERRY DUCK

Grilled duck breast with a rich, lightly spiced blackberry and port sauce. Served with roast potatoes and a selection of seasonal vegetables.

2. ST CLEMENTS KILN ROASTED SALMON TART

An orange scented pastry filled with soft creamy spinach with a flaked salmon sauce topped with kiln roasted salmon and candied lemon crumble. Served with chips and peas.

3. SIRLOIN STEAK

An 8oz sirloin steak cooked to your liking with a salted truffle flavour glaze. Served with chips, onion rings, grilled tomato and peas.

4. PARSNIP AND SWEDE ROSTI

A combination of finely shredded root vegetables loaded with a spiced cranberry relish and topped with a slice of indulgent brie cheese. Served with roast potatoes a selection of seasonal vegetables and gravy.

 When served without Brie and gravy.



DESSERTS

1. BOOZY SUNDAE ✓

Brandy flavoured ice cream topped with salted caramel sauce and cream.

2. CHOCOLATE AND RASPBERRY BAR ✓

A chocolate cookie base, topped with an indulgent chocolate ganache and raspberries. Served with vegan vanilla flavoured ice cream.

3. BREAD AND BUTTER PUDDING ✓

Almond sponge studded with cranberries, baked together with brioche soaked in vanilla egg custard. Finished with a sweet cranberry glaze and a scattering of roasted flaked almonds. Served warm with custard.

4. KIR ROYALE-INSPIRED CHEESECAKE ✓

Blackcurrant and prosecco creamy smooth cheesecake with pockets of blackcurrant jam on a crisp biscuit base. Served with vanilla flavoured ice cream.

✓ option available when served with vegan vanilla flavoured ice cream.

5. CHEESE AND BISCUITS ✓

Stilton, Brie and Cheddar cheese with biscuits, grapes and caramelised red onion chutney.

