



NEW YEARS EVE 2020

Welcome drink of a gin cocktail, Kir Royale, Bottle of Beer or a soft option

STARTERS

Lightly spiced scallops served with a curried arancini ball, parsnip purée and fresh mango dressing (AFGF)

Grilled halloumi on a wild rocket, watercress, pickled beetroot and pomegranate salad served with a chilli jam dip (AFGF/AFV)

Caesar salad croquettes with a zingy Caesar dressing, shaved Parmigiana Reggiano, garlic croutons and romaine lettuce (AFGF)

MAINS

Chargrilled fillet of beef with smoked bacon gratin, rainbow chard, tender stem broccoli, parsnip crisps and Madeira jus (GF)

Applewood smoked roast rack of Welsh lamb with charred vegetables, garnished with crispy spring onion noodles and teriyaki sauce (GF)

Poached wild salmon served on a langoustine paella served with a herb salad (GF)

Chestnut mushroom, wild garlic, roasted red pepper and kale wellington served with stilton and spring onion mash, drizzled with red wine gravy (V/VE)

TRIO OF DESSERTS (selection of all 3)

Salted caramel rice pudding arancini ball with caramelised banana, whipped cream and cookie crumb (GF)

Passion fruit and white chocolate cheesecake with a fresh raspberry sorbet (GF)

Parmesan wafer topped with Suffolk blue cheese, fig jam and celery leaves (GF)

Includes Tea and Coffee from a side table

*AFGF – Adapted for Gluten Free *AFV – Adapted for Vegan *V – Vegetarian *VE – Vegan *GF – Gluten Free

£69.95 inclusive of VAT

Includes music by the 'TALK OF THE TOWN', our resident DJ Luke Driver and lots of great surprises throughout the evening