

NEW YEAR'S EVE CELEBRATION MENU

Fizz & canapés on arrival G, D, E, SD, F, C, S, MU

White onion & Cider soup, sourdough Cheddar crouton SD D G

Fruits De Mer, grilled Scallop, crab croquette, prawn, crayfish & smoked salmon cocktail F, C, E, MU, D, G, MO

PROSECCO & PASSION FRUIT SORBET SD

Rosemary crusted Beef Fillet Medallions served with creamy mash, truffle jus & asparagus shoots D, SD

Salmon en croute served with roasted beetroot mash, spinach mousse & chive beurre blanc F, G, E, D, SD

Roasted butternut squash gnocchi in a creamy garlic & blue cheese sauce, tenderstem broccoli G, SD, D

Lemon Baked Alaska, citrus sponge, toasted Italian meringue, raspberry coulis G D E

Artisan Lincolnshire Cheese platter, with crackers, celery, chef's chutney & grapes D G SD CE

Freshly brewed tea & coffee

VEGAN MENU AVAILABLE UPON REQUEST

