





## NEW YEAR'S EVE MENU

5 COURSES FOR £44.95

INCLUDING A GLASS OF PROSECCO ON ARRIVAL



# CANAPÉS ON ARRIVAL

Mini pulled brisket croquettes, beetroot & feta crostini, Devon crab on toast

## STARTERS

#### SLOW BRAISED BEEF SHIN & PAN SEARED SCALLOPS<sup>^</sup>

Golden beetroot piccalilli

## SHALLOT TART TATIN (V)

Crumbled goat's cheese, pickled beech mushrooms, sage & onion pesto

#### PORK, PANCETTA & APPLE TERRINE

Red onion marmalade, baby watercress, crostini

#### CREAM OF ASPARAGUS SOUP (V)

Sourdough croutons

#### **SMOKED SALMON & PEA FISHCAKE**

Soft poached egg, hollandaise

#### MAINS

#### 28-DAY AGED SIRLOIN STEAK

Lightly dressed baby watercress, fries

## **SMOKY BEETROOT &** GOAT'S CHEESE TATIN (V)

Warm green beans, rocket

## SLOW COOKED SALTED PORK BELLY

Fondant potato, buttered green beans, crackling, red wine gravy

## ROASTED LAMB RUMP<sup>^</sup>

Potato & celeriac dauphinoise, baby onion & pancetta jus

## FILLETS OF SEA BASS

Buttered mash, clams, samphire & Champagne thermidor sauce

## **DESSERTS**

### APPLE, STRAWBERRY & PROSECCO CRUMBLE (V)

Granola, ginger ice cream

#### **BLUEBERRY & WHITE** CHOCOLATE MESS<sup>^</sup> (V)

Meringue

#### TRIO OF CHOCOLATE (V)

Warm chocolate fondant, white chocolate pot, chocolate ice cream, hazelnut praline

## GLAZED LEMON TART (V)

Raspberry sorbet

# SELECTION OF BRITISH CHEESE (V)

Croxton Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, biscuits, grapes, celery

