

# NEW YEAR'S EVE

4 COURSES 65.00



Welcome the new year in style with a fabulous set dinner menu that will leave you feeling spoilt for choice. We'll keep the good times flowing with bubbles, delicious cocktails and entertainment all night. So, all you have to do is sit back and relax and raise a glass to toast 2020.

## STARTERS

### CURRIED CAULIFLOWER SOUP <sup>VE</sup>

Roasted cauliflower & creamy coconut soup, topped with crispy shallots and coriander. Served with home baked loaf

### CRAB SALAD

Crab remoulade with a samphire, rocket, cucumber & ruby red grapefruit salad

### BAKED GOAT'S CHEESE <sup>V</sup>

Warm gooey Somerset Goat's cheese with caramelised fig, pomegranate seeds & molasses

### CONFIT CHICKEN LIVERS

Confit chicken livers in a brandy sauce, served on toasted sourdough, with pancetta and grapes

### BLOOD ORANGE SORBET <sup>VE</sup>



## MAINS

### CROWN PRINCE PUMPKIN <sup>VE</sup>

Roasted pumpkin wedge stuffed with apricot & cranberry nut roast, pumpkin seeds, pomegranate and beluga lentils with beetroot houmous. Served with Josper-roasted Mediterranean vegetables and Rainbow carrots in golden syrup & orange

### PORK BELLY \*

Slow-cooked tender pork belly with three types of mushrooms, creamed celeriac and truffle oil, dusted with porcini. Served with mascarpone creamed potato and cavolo nero

### SALMON FILLET

Josper grilled salmon fillet with roasted Mediterranean vegetables, baby potatoes, Caponata sauce and homemade basil pesto

### 8oz FILLET STEAK

Tender fillet steak with Marzanino tomatoes, roasted red onion and beef dripping gravy or peppercorn sauce. Served with fries and sautéed mushrooms

### POLLO PICANTE

Roasted half chicken, marinated and topped with chef's secret picante sauce. Served with sweet potato fries and house salad with pomegranate dressing

## DESSERTS

### APPLE & BLACKBERRY CRUMBLE <sup>V</sup>

Warm apple & blackberry topped with an oaty crumble crust, served with real vanilla custard

### VANILLA CHEESECAKE <sup>V</sup>

Baked vanilla cheesecake topped with caramelised oranges in syrup

### CHOCOLATE BOX <sup>V</sup>

A rich caramel centred chocolate & almond box, served with indulgent double chocolate ice cream, rich chocolate sauce and a raspberry & white chocolate shard

### CHEESE PLATE <sup>V</sup>

Dolcelatte, Isle of Man Creamery Vintage Cheddar and Brie with a selection of Fudge's nut & mixed seed biscuits