



NEW YEAR'S EVE

Starters

pan-fried scallops (GF)
with pancetta lardons & a cauliflower puree
(MOLLUSCS / MILK)

sweet potato & coconut soup (VG)
served with homemade focaccia
(GLUTEN)

baked Camembert for 2 (V)
brushed with honey, chilli flakes & fresh rosemary - served
with homemade focaccia
(MILK, GLUTEN)

Mains

Moroccan lamb stew (GF)
with new potatoes, grilled artichoke butter beans – served
with a harissa & lemon yoghurt
(MILK, SESAME)

super salad (VG) (GF)
carrot, broad beans, butternut squash, pumpkin seeds, chic
peas, courgette & mixed leaves, tossed in a white balsamic dressing
(MUSTARD, SULPHITES)

poached salmon calzone
a folded pizza filled with salmon, bechamel sauce, tarragon, ricotta,
parmesan & spinach – served with a side salad
(GLUTEN, FISH, SULPHITES, MILK)



Desserts

apple crumble
Disaronno-soaked apple crumble, with crushed amaretti biscuits
served with custard (EGGS / MILK) or vegan vanilla ice cream (VG)
(GLUTEN)

sticky toffee pudding (V)
served with treacle sauce & vanilla ice cream
(MILK, EGGS, GLUTEN, NUTS)

Kahlua affogato (GF)
cappuccino & vanilla ice cream, with a shot of espresso and Kahlua
can be made with vegan vanilla ice cream (VG)
(MILK)

£55.00 per person

V = Vegetarian | VG = Vegan | GF = Gluten free



NEW YEAR'S EVE – 3-COURSE MENU