

## New Years Eve Menu 2017

**Grilled Hot Smoked Mackerel Fillet**  
Marinated with lime, honey & ginger

**King Scallops**  
with delicious chilli butter sauce



**Baked Whole Camembert**  
Topped with winter berries

**Carrot, Ginger & Coriander Soup**  
Delicious and full of flavour



**Pork Tenderloin Medallions**  
with apple, brandy and cider sauce

**Tornados Rossini**  
Tender, mature fillet steak with mushrooms,  
madeira and truffle

**Pan Fried Place**  
On the bone with a caper & butter sauce

**Red Cabbage & Apple Roulade**

Spinach, apple, red cabbage on a gluten free sponge,  
finished with red onion marmalade, all rolled up in a  
wheel

*All served with fresh vegetables and sautéed potatoes*



**Individual Belgian Chocolate Fondant**  
moist sponge made with dark Belgian chocolate  
and a melting chocolate middle

**Lemon & Raspberry Posset**  
tangy lemon posset on a ginger crumb base decorated  
with whole raspberries

**Black Cherry Marshmallow Cheesecake**  
cinnamon biscuit base, layered with chewy  
chocolate truffle studded with marshmallows

**Rhubarb & Strawberry Cheesecake**  
Rhubarb cheesecake topped with a strawberry &  
bronze glaze

Your Choice of Coffee or Tea served with Mince Pies

Have a Very Happy 2018

3 Courses £30.00 per person

We do not add a service charge to our prices, if you wish to leave a gratuity, please pass it to the bar staff, thank you.

All our food is homemade and freshly cooked, therefore some waiting may occur in busy periods.  
Where possible, our food is locally sourced. Please advise if you have any allergies or special dietary requirements. We will help whenever possible.

Please be advised that all our dishes are prepared in a multi use kitchen.

We value your feedback. Please leave it at the Bar, on Facebook, Google or TripAdvisor

