

New Years Eve Menu 2018

Smoked Salmon & Prosecco Parfait

Smoked Salmon Mousse with a Prosecco Sauce
Centre

Queen Scallops

With a Pea Puree & Crispy Pancetta



Baked Whole Camembert

Enclosed in a Cranberry Bread Ring

Wild Mushroom Soup

Served with a Stilton Cheese Crouton

Pork Tenderloin Medallions

with apple, brandy and cider sauce

Tornados Rossini

Tender, mature fillet steak with mushrooms,
madeira and truffle
£4.00 surcharge

Wensleydale, Leek & Cranberry Crown

Clotted Cream Pastry Crown with Wild Cranberries



Pan Fried Plaice

Off the bone with a caper, butter and fennel sauce



All served with fresh vegetables and sautéed potatoes

Belgian Chocolate & Raspberry Torte

Vegan Chocolate & Crumb Base with Chocolate
and Raspberries

Panna Cotta with Passion Fruit

Topped with Fruits or the Forest Coulis

Vegan Treacle & Apple Tart

A light Short Crust Pastry with a Light Treacle
Filling topped with Apple Slices

Espresso Martini Cheesecake

raspberries and rhubarb slow baked in a soft almond
frangipane sponge

Cheese Board

Selection of English & Continental Cheeses with Biscuits

Your Choice of Coffee or Tea served with Mince Pies

3 Courses £50.00 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

Have a Very Happy 2019

