



New Year **MENU**



STARTERS

PAN FRIED KING PRAWN

Potatoes, olives, chorizo, shellfish gravy

LEEK AND POTATO SOUP (VE, GF AVAILABLE)

Crispy leeks, potatoes, herb oil, crostini

BURRATA (GF AVAILABLE)

Heirloom tomatoes, shallots, micro salad, croutons, salsa verde

MAINS

CHICKEN BREAST (GF)

Fondant potato, watercress, maple glazed carrot, grilled onion, fine beans, jus

SLOW COOKED SHORT RIB OF BEEF (GF)

Creamed mash, heritage carrots, Roscoff onions, red wine jus

ROASTED COD (GF)

Cauliflower puree, new potatoes, samphire, mussels, leek and chive veloute

HERB POTATO GNOCCHI (VG)

Spinach, asparagus, truffle plant cream, potato crisps

DESSERTS

BANOFFEE PIE

Caramelised banana, toffee sauce, Chantilly cream

CHOCOLATE SLICE (VG & GF AVAILABLE)

Chocolate soil, berries, vegan salted caramel ice cream

PINA COLADA (VG)

Coconut mousse, poached pineapples, rum caramel, lime, coconut shards

Dinner Pre-Orders are required for this event