

New Years Eve

Three Course Menu and Live Entertainment £45 | Non-refundable deposit of £10 per person and a full pre order form is required to secure your booking. We can cater for all party sizes. Prompt 7pm arrival, food served at 7.30pm. Live music at 9pm.

Starters

Boa Buns – choose from crispy chicken or mushroom – with sriracha mayo[V] [Vegan on request]

Classic Prawn Cocktail with Marie rose sauce [GFA]

Tandoori Hasselback Potatoes, crispy potatoes topped with sour cream, pomegranate, and coriander [GFA / V] [Vegan on request]

Farmhouse Pate, with toast and chutney

Mains

Roast Topside of Beef with roast potatoes, Yorkshire pudding and gravy [GFA]

Rum and Reggae Fish & Chips, rum battered haddock, coconut curry sauce, sweet potato fries and reggae reggae jerk dip
[Vegan Rum battered mushrooms available on request]

Pork Loin Escalope with Honey and Mustard cream sauce, rocket salad and hasselback potatoes [GFA]

Chicken Ballotine stuffed with sausage meat & wrapped in smokey bacon and served with creamy mushroom & chardonnay wine sauce, roast potatoes, and vegetables [GFA]

Roasted Mediterranean Vegetable Risotto, roasted tomato and basil sauce, crumbed goats cheese [V / GFA] [Vegan on request]

Desserts

Chocolate Brownie, chocolate sauce, vanilla ice cream [V / GFA]

Yorkshire Cheese & Biscuits, chutney and grapes [V / GFA]

Winter berry Eton mess [V / GFA]

Biscoff Cheesecake with biscoff sauce

Brandy Snap Basket filled with fruit sorbet, coulis and chocolate shard [Vegan]

An evening of sophisticated fun, fabulous food, and live music! Dress to impress!

Allergen Info

With prior discussion we can cater for those with food allergies. GFA = option made with ingredients free from gluten/ wheat available on request. V = made with vegetarian ingredients. Ve = made with vegan ingredients OR vegan on request