

# New Year's Eve Menu

## STARTERS

**Wild Mushroom Soup (VG, GF)**  
*white truffle oil*

**Vodka & Black Treacle Cured Salmon (GF)**  
*pickled ribbon vegetables*

**Chicken & Apricot Terrine**  
*spiced pear chutney, toasted brioche*

**Anti Pasti Plate (VG, GF)**  
*marinated vegetables, olives, hummus, Pesto*

## SORBET

**Blood Orange Sorbet (VG, GF)**

## MAINS

**Harissa Glazed Tuna Steak (GF)**  
*sweet potato, tender stem broccoli, red onion,  
crispy spiced chickpea, mango salsa*

**Confit Duck Leg (GF)**  
*dauphinoise potatoes, ale braised carrots, fine beans,  
baked shallot, jus*

**Cider Braised Belly of Pork**  
*sage mashed potato, roasted carrot, Calvo Nero &  
black pubbing crumb*

**Three-way Cauliflower (V, GF)**  
*blow touched Golden cross goat's cheese, walnut  
crumble*

## DESSERTS

**Chocolate Fondant (GF)**  
*crushed pistachio & salted caramel ice cream*

**Banoffee Cheesecake (VG)**  
*vanilla ice cream*

**Local Cheese Selection**  
*fig chutney, roasted nuts, oat biscuits & apricots*

**Passion fruit Crème Brulee**  
*home-made short bread*

## PETIT FOURS

## Drink Packages

BEER BUCKET | £46  
10 Bottles of Corona

WINE BUCKET | £130  
2 House White, 2 House Red, 2  
House Rosé

FIZZY BUCKET | £170  
6 Bottles of Prosecco

SPARKLING BUCKET | £475  
6 Bottles of Champagne

*We need to know your drink package requirements no later than 14 days prior to your event. Please speak to your event coordinator for further information.*