



New Years Eve Menu

Starters

Prawn Cocktail

Tiger prawns, whole crevette, spiced tomato aioli, crispy shredded lettuce, cucumber, buttered brown bread

Cheese Soufflé

Smoked cheddar cheese, twice baked soufflé with Waldorf salad and Parmesan crisp

Black Pudding Hash

Breaded hen's egg, crackling, apple purée

Soup

Today's home made soup with local artisan bread & butter

Main Courses

Beef Fillet

Pan roasted local beef fillet, haggis bon bon, whisky sauce, "neeps'n tatties", green beans wrapped in smoked bacon

Gressingham Duck

Pan roasted breast, confit leg bon bon, pan fried Brussel sprouts, carrot and orange purée, fondant potatoes, Port wine jus

Duo of Watford Fields Lamb

Herb crusted rack of lamb, roast rump, Dauphinoise potatoes, roasted winter vegetables, port wine and redcurrant jus

Pan Fried Fillet of Sea Bass

Seafood bisque with diced potatoes and vegetables

Vegetable and Cheese Wellington

Mushroom duxelle, spinach, brie and cranberries baked in crisp puff pastry, roast winter vegetables. mini fondant potatoes, Madeira wine and herb sauce

Desserts

Cranachan

A traditional Scottish New Year's dessert of whipped cream flavoured with honey and malt whisky layered with with toasted oatmeal and crushed raspberries, homemade shortbread.

Pear Belle Helène

Cinnamon poached English pear, Rossa's vanilla ice cream, dark chocolate sauce, crème Chantilly, toasted almonds

Sticky Toffee Pudding

Butterscotch sauce, hazelnut praline, Rossa's vanilla ice cream

Artisan Cheeses and Biscuits

British cheeses -Vintage Lincolnshire Poacher, Harrogate Blue, Cornish Brie, grapes, chutney and crackers

Three Courses £45

+ menu may be subject to alteration +