



New Year's Eve

made with non-gluten
containing ingredients

Starters

Roasted Portobello Mushrooms (V) topped with creamy peppercorn sauce and crumbled Leicestershire Stilton, served on garlic ciabatta

Bloody Mary Prawn Cocktail Crispy gem lettuce with king prawns in a piquant Bloody Mary sauce, served with warm sourdough

Pressed Chicken & Herb Terrine served with apple & plum chutney and toasted fig bloomer

Mains

Chicken Forestiere

Bone-in chicken supreme smothered in a rich red wine, thyme & mushroom sauce, served with buttery mash and seasonal vegetables

Slow-cooked Beef Bordelaise

Braised beef cheek in a red wine and port gravy, served with buttery mash and seasonal vegetables

Mushroom Bourguignon Pie (V)

Sautéed mushrooms with silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry with a rosemary topping, served with sage & onion roasted new potatoes and seasonal vegetables

Desserts

Trillionaire Tart A chocolate pastry case with rich toffee sauce, topped with indulgent chocolate ganache

This is a preview menu. All details are subject to change.