



New Year's Eve

3 course menu with live entertainment £49

Deposit: £10 per person

Preorder & Balance: by Wednesday 17th December

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

Stuffed Yorkies with slow cooked beef, finished with creamy horseradish & crispy onions, and served with our signature red wine gravy

Mains

Chicken Forestiere

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

Slow-cooked Beef Bordelaise

Braised beef cheek in a red wine and port gravy, topped with a garlic and parsley pangrattato crumb served with buttery mash and seasonal vegetables

Salmon en Croûte

A puff pastry parcel packed with prime Salmon fillet in a Barbers cheddar cheese sauce, served with lemon & chive crushed new potatoes and mixed seasonal greens

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

Biscoff Meringue Stack A caramel meringue nest filled with Biscoff mascarpone cream, finished with Biscoff sauce and crushed Biscoff crumb

Lemon & White Chocolate Cheesecake with a caramelised brûlée topping, served with cream

Belgian Chocolate Profiteroles filled with cream and served with white chocolate dipped strawberries

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