

# New Year's Eve CELEBRATION MENU

## Starters

French Onion Soup, parmesan crouton

Duck Liver Parfait, cherry compote, toasted sourdough

Goats Cheese Tart, red onion marmalade, dressed rocket & parmesan

Smoked Haddock Fishcakes, classic tartare sauce, citrus salad

Slow cooked Pork Belly, soy & sesame glaze, sun dried tomato & pepper

## Mains

Roasted Cod, creamed mash, charred leaks, white wine reduction

Shin of Braised Beef, pomme puree, braised shallots, heritage carrots,  
red wine sauce

Lamb Rump, dauphinoise, roasted root vegetables, rosemary jus

Pan fried Breast of Chicken, colcannan mash, tenderstem broccoli,  
smoked bacon & cream sauce

Goats Cheese and Butternut Pitivier, creamed mash, seasonal greens,  
tomato & lentil broth

## Desserts

Classic Sticky Toffee Pudding, vanilla ice cream, butterscotch sauce

Homemade Bread & Butter Pudding, custard

Chefs Selection of Local Cheeses, traditional accompaniment

Chocolate Brownie, chocolate ice cream, fruit compote

Lemon Posset Tart, fruits of the forest, honeycomb

## Coffee & Petit Fours