

SIX

COCKTAILS | WOODSTONE OVEN | ROTISSERIE | PUDDINGS

NEW YEARS EVE MENU

WELCOME GLASS OF CHAMPAGNE OR ZERO DELLA VITE ROSÉ PROSECCO

£125.00 PER ADULT

Starter

Roasted Butternut Squash Soup (VGO, GFO)

Croutons, Creme Fraiche

Burrata (V, GF)

Maple Roasted Figs, Rocket

Pan Seared Scallops (GFO)

Garlic Butter

Traditional Prawn Cocktail (GFO)

Marie Rose Sauce, Avocado, Gem Lettuce, Toast

Homemade Scotch Egg

Smoked Garlic Mayonnaise

Lamb Samosa

Auntie's Yoghurt & Mint Raita

Crispy Salmon Sushi (GF)

Chipotle, Soy Glaze

Main Course

Pork Belly (GFO)

Creamed Spinach, Mashed Potatoes,

Black Pudding Crumble

10oz Rib Eye Steak (GF)

Chips, Grilled Tomato,

Peppercorn Sauce or Chimichurri

Shell-On Grilled King Prawns (GF)

African Jollof Rice

Salmon Wellington

Creamed Spinach, Beurre Blanc Sauce

Wild Mushroom Gnocchi (V)

Truffle Oil, Tarragon

Grilled Whole Lobster (GF)

Garlic Herb Butter, Chips

£19 SUPPLEMENT

Chateaubriand for two (GF)

Chips, Grilled Tomato

Peppercorn or Béarnaise sauce

Dessert or Dessert Cocktail

Hazelnut Chocolate Brownie

Salted Caramel Sauce, Vanilla Ice Cream

Passionfruit Creme Brulée (GF)

Espresso Martini

*Classic Vodka, Coffee Liqueur and a shot of Espresso,
shaken hard for a smooth and foamy finish*

70% Dark Chocolate Mousse (GF)

Sorbet of the Day (v)

Nutella Martini

*Absolut Vanilla Vodka, Chocolate Liqueur and Cream
shaken with a generous spoonful of Nutella*

Sticky Toffee Pudding

With Caramelised Banana and Vanilla Gelato

Mature Cheddar & Blue Cheese Plate (GFO)

Chutney & Crackers