

# New Years Eve

Melon & Parma ham  
Breaded Camembert with cranberry sauce (v)  
Sautéed Chicken livers with bacon & mushroom on brioche  
Gravalax served with prawns in Marie rose  
Roasted tomato & basil soup (v)

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Supreme of chicken with wild mushroom & tarragon sauce  
Aberdeen Angus sirloin steak with green peppercorn sauce  
French duck breast on a bed of red cabbage served with a  
blueberry sauce  
Porcini Tortellini & Wild mushroom sauce (v)  
Baked salmon with dill & saffron sauce

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Chocolate profiteroles  
Winter fruits Pavlova  
Crepes with black cherries in kirsch & vanilla ice cream  
Homemade cappuccino ice cream with amaretto liquor

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**£44.90**

(£10 deposit is required at time of booking)

**£30.90**

Per person from 5.30pm till 7.00pm table needs to be vacated by 8.45pm

A 15% service charge will be added to your bill