

New Year's Menu 2019

Starters

(Gluten & lactose free)

Celeriac, fennel & apple salad topped with smoked salmon and honey & mustard dressing

OR

(Lactose free)

Chicken liver, clementine and candied cranberry paté served with croute style toast and caramelised red onion chutney

OR

(Vegan & gluten free)

Red lentil, onion and carrot soup

Mains

Lamb shank in a red wine and rosemary jus. Served with creamy mash potato, julienne carrots and green beans

OR

(Gluten free)

Mozzarella stuffed chicken breast, wrapped in parma ham. Served with creamy mash potato, julienne carrots and green beans.

OR

(Vegan and gluten free)

Butternut squash and red onion tagine served with served with creamy mash potato, julienne carrots and green beans.

Desserts

Triple Chocolate Calypso Mousse

OR

(Vegetarian & Gluten free)

Trio berry amore cake

OR

(Vegan)

Treacle & Apple Tart with ice cream

