

New Year's Eve

MENU

STARTER

SMOKED SALMON & PRAWN PARCEL

Prawns tossed in Marie Rose sauce, encased in smoked salmon. Served with a slice of ciabatta & butter

COCONUT PANKO COATED PRAWNS

Served with sweet chilli sauce

BRUSSELS PÂTÉ

Served with toasted ciabatta and apple & fig chutney

CROXTON MANOR CHEDDAR SOUFFLÉ

Served with caramelised red onion chutney

MAIN

STEAK ROSSINI*

Bistro rump steak cooked to your liking, served on top of a garlic crouton, topped with pate. With Madeira sauce, dauphinoise potatoes & seasonal vegetables

GARLIC & HERB CHICKEN BALLOTINE

Chicken breast stuffed with garlic & herb cream cheese, wrapped in prosciutto. Served with dauphinoise potatoes, seasonal vegetables and a creamy mushroom sauce

PARSLEY CRUSTED SALMON

Served on a bed of creamed leeks with roasted new potatoes and tenderstem broccoli

BRIE & RED ONION TART

Served with buttered new potatoes and seasonal vegetables

DESSERT

TIRAMISU

Served with pouring cream

CHOCOLATE FONDANT

Served with vanilla ice-cream

LEMON TART

Served with vanilla ice-cream & raspberry sauce

VANILLA CRÈME BRÛLÉE

Served with buttered new potatoes and seasonal vegetables

THREE COURSES - £36.95

*£5 supplement

Gluten free options available - Please advise your server of any allergies