

NEW YEAR'S EVE

CARROT, ORANGE & CUMIN SOUP

double cream, parsley

ASSIETTE OF SEAFOOD

prawns, salmon, smoked trout, mixed leaves, lime
& coriander dressing

SAUTEED MUSHROOMS

stilton & port sauce, garlic ciabatta

DUO OF BLACK PUDDING & HAGGIS

whiskey & course grain mustard, sauce

ROAST LEG OF CUMBRIAN LAMB

sage, onion & apricot stuffing, minted redcurrant jus

OVEN BAKED FILLET OF SALMON

pancetta, light chardonnay chervil cream sauce

BRAISED LOCAL BEEF STEAK

rich chasseur sauce, herb pudding

MEDITERRANEAN VEGETABLE STRUDEL

spicy tomato sauce

ALL SERVED WITH SEASONAL VEGETABLES AND POTATOES

TRIO OF DESSERTS

strawberry & raspberry mango roulade

belgian chocolate brownie, chocolate & grand marnier sauce

vanilla panna cotta, red berry compote

FRESHLY GROUND COFFEE & CHOCOLATES

£32.50 PER PERSON

