



# New Years Eve Menu



## STARTERS

### BROCCOLI AND STILTON SOUP

*Chef's homemade soup, served piping hot with croutons and a rustic roll with butter*

### PINK MELON FIZZ

*Melon and strawberry pieces soaked in Larios Rose gin, served with a refreshing lime sorbet*

### HAM HOCK & PEA TERRINE

*British slow-cooked ham hock with peas, mustard and honey, served with warm rustic bread and piccalilli*

### SEAFOOD PLATTER

*Freshwater prawns tossed in lime infused crème fraiche, smoked salmon and poached salmon on a bed of mixed leaves*

### CONFIT OF CRISPY DUCK

*A succulent confit of crispy duck, served warm with a crisp leaf salad and drizzled in a Hoi Sin reduction*

## MAIN COURSES

### BEEF STIFFADO

*Juicy and tender, melt in the mouth Beef Stifado with a delicious, slightly sweet, intense tomato-based sauce, served with thick cut chips and oven roasted carrot and swede*

### LAKELAND FILLET STEAK

*Prime fillet steak cooked to your liking with a mushroom and port or creamy peppercorn sauce, thick cut chips, onion rings and grilled cherry tomatoes £5 supp*

### BUTTERNUT, BRIE & BEETROOT TART

*A hand crafted pastry tart filled with butternut squash, beetroot chutney, Brie and Vintage Cheddar cheese and truffle infused olive oil served with herb roasted potatoes and seasonal vegetables*

### BABY LEG OF LAMB

*Our butcher's finest baby leg of Lamb in a minted jus sat on a bed of creamy mashed potatoes and served with oven roasted winter vegetables*

### SEABASS FILLETS

*Neve Fleetwood's freshly selected pan-fried Seabass fillets, presented on Mediterranean style herb roasted potatoes served with wilted greens*

### PORK TWO WAYS

*Belly pork slow roasted with a chilli jam glaze sat on Lakeland Guinness and chilli black pudding with a pork crackling strip, served with mashed potato and winter vegetables*

## DESSERTS

### ID REQUIRED

*Our chef's own handmade twist on rum and raisin ice cream, served with a Irish Cream Liqueur*

### TRIPLE CHOCOLATE TORTE

*Served with a Tia Maria injection and fresh cream*

### LEMON BRÛLÉE CHEESECAKE

*Served with fresh cream*

### CHEESE & BISCUITS

*Served with a festive chutney*

### ASSORTED ICE CREAMS

*A trio of refreshing ices, served with a crisp wafer*

*Keep your table for the night in The Venue with The Jeps and DJ till 3am.*

*Some dishes will contain known allergens, please specify any dietary requirements when ordering. Changes can be made upon request. £10 deposit required to secure your booking. Balance must be settled and completed pre-order should be handed in four weeks before booking.*