

**NYE**

## ***Celebration Menu***

*A selection of canapés together with a welcome drink on arrival*

### ***To Start***

*Beetroot and Goat's Cheese Terrine with Leaves and Fig Chutney (GF, V)*

*Grilled Scallops wrapped in Pancetta, Black Pudding Crumb  
and Smoked Bacon Cream Sauce*

*Cream of Parsnip Soup (GF) with Parmesan Croutons and Crusty Bread*

*Twice Baked Cheese and Walnut Soufflé, topped with Walnut Pesto,  
surrounded with Cream and Chive Sauce (GF, V)*

### ***Served from the Hot Counter***

*Aubergine, Red Pepper and Parmesan Stack (V)*

*Confit of Duck In Port and Morello Cherry Sauce (GF)*

*Roast Marinated Beef Fillet (GF) with Rich Red Wine Gravy*

*Mushroom, Lentil, Gruyere and Butternut Squash Wellington  
with Roasted Tomato and Herb Sauce (V)*

*Chilli, Lime and Ginger Cod Loin (GF)*

*Braised Mint and Rosemary Lamb Shanks in Rich Red Wine Gravy*

*All Served with a selection of Fresh Vegetables*

### ***A Trio of Desserts, served to your table***

*Caramel and Apple and Trifle*

*Chocolate and Hazelnut Terrine (GF)*

*Lemon Meringue Tart*

### ***To Complete your meal***

*Coffee with Homemade Chocolate Truffles*