

New Years Eve DINNER

STARTER TABLE

Smoked salmon **F**, poached salmon **F**, prawn crevettes **CR**, mussels **MO**,
green lip mussels, dressed crab **CR**, pate **D,E,SU,C**, boiled egg **E**, coronation turkey **E**,
BBQ beef, minted melon, grape, cherry tomato, pesto pasta, coleslaw **E**,
tuna **F,E**, feta olive and tomato **D**, cous cous **G**, rice

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FROM THE CARVERY

ROAST SILVERSIDE OF BEEF **GF?**

ROAST BREAST OF TURKEY

CAJUN SPICED SWEET POTATO ROULADE

Red wine jus

Served with peas, sprouts, cauliflower and broccoli mornay **G,D**,
baton carrots, braised red cabbage **SU**, creamed swede **D,E,M,SU**, savoy cabbage
Roast potatoes, new potatoes, herb diced potatoes, Yorkshire pudding **D,E,G**,
honey mustard sausages **SO,SU,G,M**, chestnut stuffing **G,N,C,D**

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DESSERT TABLE

MIXED FRUIT PAVLOVA **GF? E,SU,D**

FRESH FRUIT SALAD **GF?**

LEMON TART **E,D,N,S,O,G**

MILLIONAIRE ROULADE **SO,E,D,G**

SELECTION OF CHEESES **D,SU,G,C,E,S,SO,N**

*Menu subject to change. Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

D Dairy **G** Gluten **M** Mustard **E** Egg **MO** Molluscs **CR** Crustacean **C** Celery **N** Nuts **F** Fish **SU** Sulphur Dioxide **S** Sesame **SO** Soya **P** Peanuts **L** Lupin
GF Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)