

# NEW YEAR'S EVE MENU

## STARTERS

Smoked gressingham duck with beetroot and crème fraîche  
Homemade spiced butternut squash and sweet potato soup (v)  
Chilli and lime fresh crab crostini with avocado purée  
Burrata bruschetta with sun blazed tomatoes  
radish and sugar snap peas (v)

## MAINS

28 day aged bone in ribeye steak with mash and red wine jus  
Rack of lamb with a redcurrant jus with minted mash  
Pan roasted salmon supreme with roasted artichoke,  
spinach and cream and lemon sauce  
(all served with seasonal vegetables)  
Moroccan tagine with coconut rice (v)

## DESSERTS

Kinder bueno waffle (v)  
Brownie with homemade chocolate sauce (v)  
Passion fruit and mango sorbet (v)  
Gingerbread cheesecake with salted caramel sauce (v)