



NEW YEAR'S EVE MENU

*Welcome the new year, With a glass of beer.
Let the music play, Tomorrow is a new day.*

£65 per Adult

Two Night New Year's Residential Package

STARTER

Lightly Curried Parsnip Soup, Vegetable Crisps, **G, D**

Mussels Marinière, Granary Bread, **MO, SD, CE**

Chicken Liver Parfait, Cucumber And Courgetti Pickle, **E, D, N, MU**

MAIN COURSE

Slow Braised Lamb Shank, Creamed Potatoes, Rosemary And Red Wine Jus **D, SD**

Fillet Of Beef, Potato Rösti, Madeira And Shallot Sauce **G, D, SD**

Grilled Sea Bass, Wild Mushroom Risotto, Lemon Oil **F, D, SD**

Vegetable Wellington, Confit Carrots, Parley Sauce **D, G, SD**

DESSERT

Chocolate Delice, Salted Caramel Ice Cream **D, E**

Treacle Tart, Clotted Cream Ice Cream **D, G, E, N**

Cranachan, Double Cream, Oats, Whisky, Raspberries, Honey **G, D, SD**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds
GF: Gluten Free / V: Vegetarian / VE: Vegan*

