



New Years Eve

STARTERS

Cream of leek and potato soup served with crusty bread.

New England style seafood chowder with sourdough bread.

Chicken apricot and pancetta terrine with pickled baby onions and herb croutons.

Warm brie and caramelised onion tart with fresh rocket and balsamic drizzle.



MAINS

Tournedos Rossini fillet of beef on a pate brioche with wild mushroom and black truffle sauce.

Pan-fried chicken supreme with a port and cream sauce.

Roasted salmon fillet with baby prawns and lemon beurre blanc.

Creamy risotto with saffron, lemon, and asparagus, finished with fresh herbs and Italian cheese.



SWEETS

Millionaire cheesecake with chocolate, toffee sauce and fudge cubes.

Sticky toffee pudding with butterscotch sauce and vanilla ice cream.

Forest berry Eton mess with raspberry coulis and crispy meringue.

Selection of Cheshire cheeses with savoury biscuits, grapes, and chutney.

ALLERGIES We kindly Request that you inform a member of serving staff in advance of ordering if you have any food allergies.