

NEW YEAR'S EVE CARVERY MENU

A Three-Course Celebration

Starters

Winter Spiced Vegetable and Lentil Soup **VE GF**

Charcuterie Platter **GF**

Chicken Liver Pâté en Croute, Homemade Pear and Cider Chutney

Warm Sweetcorn Fritters with Chilli Jam and Crunchy Soy & Honey Salad **V**

Prawn Cocktail with Boozy Marie Rose Sauce

The View Salad Bar

Artisan Breads and Rolls with Butter, Olive Oil, Balsamic & Sea Salt

From the Carvery

Marmalade Glazed Roast Gammon **GF**

Roast Turkey Breast with Garlic & Lemon **GF**

Black Pepper & Horseradish Crusted Sirloin of Beef **GF**

Roasted Vegetable Tart **VE**

Goats' Cheese and Caramelised Red Onion Tart with Basil Pesto **V**

Yorkshire Pudding **V** | Thyme Roasted Potatoes **GF VE**

Honey Roasted Roots **V GF** | Carrot & Swede Mash **V GF**

Red Wine Braised Red Cabbage **GF VE** | Pork and Cranberry Stuffing

Red Wine Gravy **V GF**

Desserts

Chef's Selection of Mini Desserts

And to Finish

Cheese Platter with Savoury Crackers & Chutney **V**

Food Allergies and Intolerances

Before you order your food and drinks please speak to our team if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.