

NEW YEARS EVE MENU

STARTERS

HOME MADE WINTER VEGETABLE AND CHESTNUT SOUP

LOCALLY POACHED GAME TERRINE WITH AN RED ONION MARMALADE

SIZZLING KING PRAWNS WITH GARLIC, SPRING ONION AND STEM GINGER

MAIN COURSE

SLOW ROASTED BELLY OF PORK WITH CRACKLING AND A CIDER AND APPLE SAUCE

CHANDLER AND DUNN SIRLOIN STEAK WITH A PEPPERCORN SAUCE

DUCK BREAST SERVED WITH A ROSEMARY JUS

POACHED HALIBUT WITH A DILL AND PERNOD SAUCE

ALL SERVED WITH SEASONAL VEGETABLES AND SAUTE POTATOES

DESSERTS

IRISH CHOCOLATE TORT

CRÈME BRULEE

BANOFFEE PIE

SELECTION OF CHEESE

£28.00 PER HEAD