



# NEW YEARS EVE MENU

## Starters

### **Creamy Roasted Butternut Squash Soup**

*Garnished with crispy pancetta finished with fresh cream, served with a crusty bread roll and butter*

### **Tropical Citrus Duck Salad**

*Pineapple, Orange, cucumber, red onion, topped with fresh cress and mixed leaves in our house made Citrus dressing*

### **Mushroom and Mozzarella Arancini Balls**

*Served with a mild chunky tomato sauce*

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## Mains

### **Char-Grilled 10oz Rump Steak**

*Finished with a Rosemary and Garlic butter. Served with a twice baked loaded potato and Seasonal vegetables*

### **Mediterranean Seasoned Chicken**

*Served with Roasted potatoes, red onions, Cherry tomatoes, Courgette and Black olives*

### **Cauliflower Steak**

*Seasoned with smoked Paprika, Brown sugar, lemon, and olive oil. Served with a twice baked loaded potato and Seasonal vegetables*

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## Dessert

### **Death By Chocolate**

*Oreo chunks, brownie and whipped cream layered trifle topped with Belgian chocolate shavings*

### **Crème Brûlée Cheesecake**

*Finished with an Espresso whipped cream*

### **Molten Lava Cake**

*Moist sponge made with dark Belgian chocolate with a melting chocolate fondant middle*