

New Year's Eve Dinner & Live Band, The Wave

Join Shaun, Kate & the team for a wonderful Chef's homecooked meal & welcome in 2019 with us and Our live band The Wave.....

Cream of Tomato & Roast Bell Pepper Soup
Infused with fresh basil topped with croutons, & a Warm Crusty Roll

Oak Smoked Salmon, Beetroot & Cold-water Prawn Gravadlax Terrine
Dressed with a light crisp salad & brown bread and butter

Cranberry & Goats Cheese Bruschetta
Honey and balsamic dressing

Chefs Smooth Chicken Liver & Brandy Pate
Autumn fruit chutney, Melba Toast & oiled mixed leaf salad



Roast Breast of Gressingham Duck
Slowly Oven baked, Finished with an orange and port sauce

Breast of Yorkshire Chicken
Pan Fried, finished with a rich oyster mushroom & Cream

Parcel of Beef Wellington (£7.00 Supplement PP)
A very tender fillet of beef, served with a rich red wine sauce

Baked Supreme of Farmed Sea Trout
Sat upon buttered samphire & a lobster bisque

Asparagus & Pea Ravioli (V)
Served with a tomato and pesto dressing



Winter Berry Cream Pavlova
With a choice of cream or ice cream

Classic Christmas Pudding
Coated with our chef's tippets Dark Rum Sauce

Banana & Amaretti Cheesecake
With a choice of cream or vanilla ice cream

Local & Continental Cheese Board £5.95 Supplement
Served with oat biscuits, celery, grapes & a house chutney



Freshly Brewed Tea & Filter Coffee with Mints & Free Glass of champagne at midnight

£39.50 per person