

New Years' Eve

£49.00 per person

included a glass of fizz on arrival & at midnight

Amuse Bouche

White onion and parmesan soup v Ce, M, Gl

To start

Soused mackerel, crème fraise, sweet pickled cucumber and rye crisps
F, SD, Gl, M

Game and pistachio terrine, Cumberland sauce, charred sourdough
Gl, Nu, SD, Mu

Beetroot and horseradish parfait, goats' cheese and pesto v M, Nu, Gl, SD

Sorbet

Champagne sorbet SD

Main course

Duo of pork, black pudding, caramelised apple, calvados sauce Gl, Se, SD, Mu
Lemon sole stuffed with shrimp mousse, vegetable spaghetti, white wine
sauce F, Cr, M, E, SD

Twice baked Wrekin blue soufflé, pear and walnut salad v M, Nu, SD, Gl, E

Dessert

Baked Alaska M, E, Gl, SD

Dark chocolate truffle torte M, E, Gl

Cheese Board

A selection of cheese with chutney, crackers and celery M, SD, Gl

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy,
M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo-
Molluscs, Mu-Mustard