

NYE Casino

Pre-dinner cocktail



Roasted garlic and butternut soup with crayfish
Chargrilled vegetable terrine with sundried tomato and balsamic vinegar (V)
Smoked chicken with avocado and cucumber salad



Pan seared rump of lamb, chateau potatoes, green beans, chantenay carrots and red
currant jus

Roast Guinea Fowl supreme with young winter
vegetables, herbs, baby potatoes and tarragon sauce

Baked homemade pancakes stuffed with spinach, wild mushroom and rich cheddar
gratin (V)



Belgian chocolate and raspberry torte served with raspberry coulis and vegan va-
nilla ice cream (VG)

Buck's Fizz cheesecake served with orange coulis and ice cream (GF)



Freshly brewed coffee and mince pies

£49.95 per person (Casino and Disco)