



NEW YEAR'S EVE DINNER

Soup in a Cup

Pan Seared Scallops and Prawn Mornay

served with Salad Garni and Buttered Wholemeal Bloomer

Mini Newchurch Deli

(Mini Pork Pie, Cured Meats, Red Leicester Cheese, Beetroot Piccalilli, Rocket & Cherry Tomato Salad)

served with Rustic Bread & Butter

Smoked Salmon & Atlantic Prawn Marie Rose Cocktail

served with Buttered Wholemeal Bloomer

Crispy Panko Crumbed Camembert Wedges

served with a Salad Boat and Damson Dipping Sauce

Pan Fried Mushrooms in Garlic Butter

on a Toasted Bloomer Crouton served with a Salad Boat

Pan Fried Chicken Strips in a Tomato, Garlic Chilli Sauce

on a Flat Bread and topped with a Yoghurt & Mint Drizzle

Sicilian Lemon Sorbet

Ribeye Steak

served with Mixed Salad and Sautéed Potatoes

Half of Roasted Boneless Duck

with a Blackberry & Red Wine Sauce served with Mini Roast Potatoes, Buttered Green Beans and Carrots

Pan Fried Chicken Medallions

in a Mushroom, Thyme Cream Sauce

served with Crispy Potatoes and Buttered Green Beans

Slow Braised Beef Steak

served with a Root Vegetable Sauce,

Creamed Mash Potato and Herb Dumpling

Loin of Cod and Prawn Mornay

served with Fresh Vegetables and Minted Baby Potatoes

Roasted Pork Cutlets with a Blackberry & Red Wine Sauce

served with Creamed Mash Potatoes, Buttered Green Beans and Carrots

Chicken Bhuna Curry

(Chicken Strips cooked with Garlic, Onion, Chilli and Tomatoes)

served with Steamed Rice, Homemade Onion Bhaji,

Indian Tweek and Mango Chutney

Selection of Desserts from the Blackboard

GLASS OF SPARKLE TO FINISH THE MEAL

£40.00 A HEAD

£10 per person deposit and pre-order required

ANY ALLERGIES PLEASE INFORM US