



NEW YEAR'S EVE DINNER

Amuse Bouche

Classic French Mornay – Scallops and Prawns in a Creamy Cheese Sauce topped with Grilled Cheese

Green Peppercorn Pate served with Toasted Bloomer, Homemade Chutney and a Salad Garni

Poached Salmon & Prawn Marie Rose Cocktail served with Wholemeal Bloomer & Butter

Breaded Panko Camembert Bites served with Mango Chutney and Salad Garni

Pan Fried Garlic Mushrooms topped with Grilled Italian Smoked Cheese and served with Wholemeal Dipping Bread

Honeydew Melon, Poached Pear and Fruit Coulis Cocktail

Soup In a Cup

Surf & Turf – 8oz Sirloin, Grilled Garlic Lobster Tail, Grilled Salt & Pepper Tomato, Sautéed Mushrooms, Onion Rings, Buttered Garden Peas and Chips

½ of Roasted Boneless Duck with a Blackberry Sauce served with Fresh Vegetables and Roasted Potatoes

Hunters Chicken - Chicken fillet wrapped in Smoked Bacon, topped with BBQ sauce and Cheddar Cheese, served with Grilled Salt & Pepper Tomato, Buttered Garden Peas and Chips

Steamed Lamb Pudding served with Gravy, Buttered Peas & Carrots and Creamed Mash

Pan Fried Tenderloin of Pork Medallions in a Sweet & Sour Sauce served with Egg Fried Rice & Prawn Crackers

Newchurch Fish & Chips – Cod Fillet in a Spitfire Beer Batter with Chips and a choice of Buttered Peas **OR** Mushy Peas and Tartar Sauce

Selection of Sweets

£37.00 a head