

New Year's Eve Menu

French onion soup with garlic crouton and rustic bread **6.95**

Sautéed lamb kidneys in a brandy and mushroom cream sauce served on toast **9.95**

Pan fried king scallop, confit pork belly, Bramley apple puree, parsnip crisps & black pudding crumb served with sauté potatoes and buttered green beans **12.95**

Goats cheese crostini with poached pear, honey and walnuts **7.95**

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**Fillet steak** with garlic buttered prawns, triple cooked chips, wilted spinach and béarnaise sauce **29.95**

**Pan seared Venison** loin in a pink peppercorn sauce with swede puree, roasted turnips and sautéed potatoes **27.95**

**Breast of lamb** stuffed with apple, black pudding and chestnuts with redcurrant sauce with crispy roast potatoes and seasonal vegetables **26.95**

**Roasted Monkfish**, saffron & tarragon croquette, buttered samphire, spinach & asparagus, crab & white wine butter sauce **26.95**

**Wild mushroom** and pumpkin gnocchi with roasted walnuts **17.95**

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Sticky toffee pudding with a rich toffee sauce and vanilla ice cream **6.95**

Lemon meringue parfait, fresh raspberries & shortbread crumb **6.95**

Chocolate mousse in a brandy snap basket with fresh berry compote **6.95**

Strawberry Daiquiri Cheesecake with strawberry Daiquiri sorbet **7.25**

Selection of Hampshire cheeses with oat cakes and quince jelly

for 1 **9.95** for 2 to share **15.95**