NEW YEARS EVE MENU

£55 per person Includes glass of fizz on arrival

STARTERS

Seafood Platter (agf)

To include king prawn, smoked salmon and peppered mackerel served with a lemon & dill mousse and a parmesan crisp SUPPLEMENT £2

Queen Scallop (agf)

Queen scallops served in the shell with roasted shallots, garlic butter, matter cheddar and gruyere cheese & breadcrumbs then baked to perfection and served with a parmesan short-bread

Goats cheesecake (gf)

Holly's special recipe goats cheese cake with a red onion jam

Asparagus Spears

Asparagus spears lightly dusted in sea salt & black pepper then wrapped in parma ham served on a bed of black pudding finished with a poached egg & drizzled with a hollandaise sauce

VEGETARIAN OPTION AVAILABLE ON REQUEST

MAINS

Prime Fillet Steak (agf)

Cooked to your liking resting on a toasted crouton, topped with Hollathan's own recipe pate and finished with a rich madeira sauce SUPPLEMENT £5

Rack of Lamb (agf)

French trimmed rack of lamb, roasted and served with fondant potato with a rosemary and mint jus

Monkfish (gf)

Served with purple sprouting broccoli, green beans & new potatoes in butter, accompanied wth a light tomato, garlic & ginger sauce SUPPLEMENT £3

Chicken du Ciel (agf)

Chicken breast filled with gooey cheese, smothered in a rich onion sauce, topped with a cheese crisp and served with creamy dauphinoise potatoes

All above served with seasonal vegetables and roast potatoes

VEGETARIAN OPTION AVAILABLE ON REQUEST

DESSERTS

Alice's Magic Potions

A magical selection of fabulous desserts... Turkish delight chocolate pudding, Raspberry & Vanilla Macaroon, Strawberry & Champagne Jelly, Caramel milkshake - All of our desserts are handcrafted by us

Cheeseboard (agf) (v)

A selection of assorted cheese, served with variety of crackers, apricot chutney and fresh figs

Vanilla Panna Cotta, Lychee, Raspberry & Rose

Creamy vanilla panna cotta served with a tangy lychee granita and a raspberry & rose iced tea

Chocolate Torte

Homemade chocolate torte, topped with gold leaf and served with vanilla pod ice cream