



## *NYE Dinner*

*Carrot & Coriander velouté*

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*Chicken liver pate Red onion marmalade, toasted ciabatta*

*Mackerel and pickled fennel salad Orange zest, dehydrated black pudding crumb*

*Pan fried squid Mustard mayo*

*Trio of goat's cheese Salad, bread*

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*Lemon Sorbet*

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*Pan fried sirloin Cooked to your liking, beef fat chips, onion ring, rosemary infused tomato*

*Tempura sea bass Pea puree, hollandaise tartare, Pommes Anna potatoes*

*Pork loin Caramelised pear & apple cider jus, creamy mash*

*French trimmed chicken Silver skins, red wine jus, greens, parmentier potatoes, torched thyme*

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*Cookies and cream Salted caramel ice cream*

*Ginger sponge Ginger glaze, custard*

*Bubble gum panna cotta*

*Selection of Cheshire farm ice cream*

£34.95 per per person

*DJ to see us through to 2019! Pre-order your bubbles for midnight!*





## NYE 2018 Booking Form

Party Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Total Number in Party: \_\_\_\_\_

	Enter Total Quantity
<b><u>Starters:</u></b>	
Pate	
Mackerel salad	
Squid	
Goat's cheese	
<b><u>Mains:</u></b>	
Sirloin	
Sea bass	
Pork loin	
Chicken	
<b><u>Desserts:</u></b>	
Cookies & Cream	
Ginger sponge	
Panna cotta	
Ice cream	

Deposit Amount (£10.00 per person): \_\_\_\_\_

Date Paid: \_\_\_\_\_