

NEW YEARS EVE FOUNTAIN RESTAURANT

STARTERS

HALLOUMI SALAD (GF)

TOASTED CIABATTA TOPPED WITH GARLIC MUSHROOMS

PRAWN & SMOKED SALMON COCKTAIL (GF)

RED PEPPER SOUP WITH A WARM CRUSTY MINI LOAF (DF)

MAIN COURSE

PAN FRIED CHICKEN BREAST ON A FONDANT POTATO WITH RED
CABBAGE & APPLE MIX & A RED WINE SAUCE (GF)

BEETROOT WELLINGTON WITH DAUPHINOISE POTATO, ROASTED
CARROTS & CREAMED CABBAGE (DF CREAM)

SLOW COOKED PORK TENDERLOIN WITH ROASTED POTATOES,
ROASTED CARROTS & LEEKS WITH AN ORANGE & APPLE SAUCE (GF)

PAN FRIED COD LOIN WITH VEGETABLE BASMATI RICE TOPPED
WITH A TOMATO & BASIL SAUCE (GF)

DESSERT

CHOCOLATE & CARAMEL POT TOPPED WITH STRAWBERRIES

APPLE CRUMBLE TART WITH CREAM

DELICIOUS SHERRY TRIFLE

TRIO OF LUXURY ICE CREAM
