



## New Years Eve 2018

**Glass of House Champagne**  
Served with pre - dinner canapés

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**Butter Roasted Sweet Potato, Butternut Squash & Chilli Soup |v|**  
garlic and rosemary foccacia bread, Jersey butter

**Thai Style Cod Fishcakes**  
sweet chilli jam, garden pea, spring onion & radish salad

**Smooth Chicken Liver & Port Parfait**  
red onion marmalade, toasted ciabatta loaf with thyme butter

**Twice Baked Lancashire Cheese Soufflé |v|**  
beetroot relish, Lancashire cheese sauce, apple salad

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**Char-Grilled Fillet of Beef**  
garlic & thyme creamed potato, buttered English greens, crispy braised ox cheek, red wine jus

**Slowly Braised Shoulder of Lamb**  
oven baked potato dauphinoise, carrot puree, buttered fine beans, red wine jus

**Pan Roasted King Scallops**  
sautéed pak choi & samphire with chilli, saffron roasted potatoes, crayfish beurre blanc

**Wild Mushroom, Roasted Pumpkin & Sage Potato Gnocchi |v|**  
chilli & spring onion butter, rocket leaves, aged cheese

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**Dark Chocolate Delice**  
caramel, honeycomb, raspberries, vanilla ice cream

**Lemon Cheesecake**  
berry compote, honeycomb, raspberry ice cream

**Sticky Toffee pudding**  
warm toffee sauce, clotted cream ice cream

**Local Cheese Board**  
pear jelly, grapes, celery, biscuits, Jersey butter