

NEW YEAR'S DAY MENU

2 courses £25/3 courses £30

STARTERS

Soup of the day

The Chef's Homemade Soup of the Day served with Freshly Baked Warm Bread

Smoked Duck Breast & Spiced Puy Lentils

Served with Crème Fraiche, Roasted Walnuts & Micro Herbs

Spanish Prawn Pil Pil

Seared Prawns cooked in Chilli, Garlic & Olive Oil

Fresh Crispy Calamari

Coated in Smoked Paprika served with Garlic, Parsley Aioli & Lemon

Deep Fried Brie

With Pear Chutney & Toasted Brioche

Chicken Livers

Pan Fried with Chilli, Garlic & Lime Jus on a bed of Rocket Salad

MAINS

Steak of the Day

Served with Fondant Potato, Sautéed Wild Mushrooms & Red Wine Jus

Fish of the Day

With Sautéed New Potatoes, Buttered French Beans & Beurre Blanc

Prime Burger

Homemade Scottish Angus Beef Burger in a Brioche Bun
with Lettuce, Tomato, Onion, Gherkin & Hand-Cut Chips

Seafood Risotto

With Tiger Prawns, Mussels & Calamari in a Garlic Tomato Sauce

Skewer of Traditionally Reared Suffolk Chicken

Skewer of tender pieces of marinated Chicken Breast grilled over charcoal

Black Truffle Gnocchi

Served with Buttered Garden Peas, Asparagus & Pecorino Shavings

DESSERTS

Dessert of the Day

Selection of British Chesses

Served with Artisan Biscuits & Grapes

Selection of Ice Cream & Sorbets

Happy New Year

A £10 deposit per head required for group bookings.

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff who will be pleased to assist you.

All bookings are subject to a 10% discretionary service charge.