

*New Years Eve Dinner Party*  
*From 7pm*

**To Start...**

- Butternut Squash Soup** - spiced crème fraiché & onion bhaji (v)  
**Hand-dived King Scallops** - parsnip three ways, crab beignet & apple  
**Slow-roasted Pork Belly** - apple textures, pancetta crumb & sage oil (gf)  
**Twice-baked Leek Soufflé** - gem lettuce, blue cheese salad & toasted almonds (v)

**Mains**

- Short Rib of Beef** - pomme ann potatoes, spinach & mushroom wellington & Madeira jus  
**Poached Fish Stew** - turbot, cod, monkfish, king prawns, saffron potatoes & seasonal greens (gf)  
**Seared Guinea Fowl** - pancetta & rosemary rosti, buttered kale, bread sauce & game crisps  
**Salt-baked Vegetables** - BBQ style lettuce, horseradish snow & mustard dressing (v)(gf)

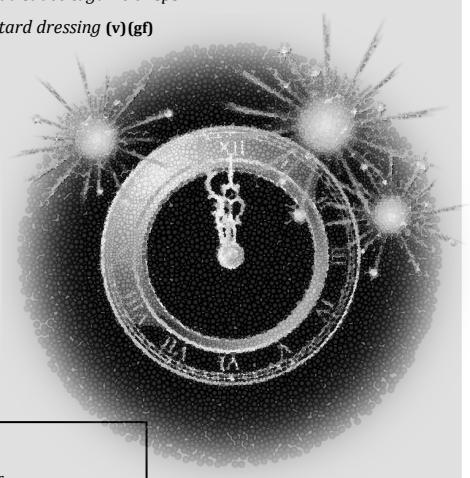
**Desserts**

- Vanilla Brulée** - rosemary shortbread & treats  
**Sticky Toffee Pudding** - butterscotch sauce & vanilla ice cream  
**Baileys Chocolate Cheesecake** - orange treats

**To Finish:**

- Coffee & Petite Fours**

*£54.95 per person*



**Optional: - Cheese Course for the table (£7.50 per person)**

*Selection of our favourite cheeses, accompanied by pickled walnuts, frozen grapes, assortment of crackers, fig gel & a glass of finest Ruby Port*

*Followed by an evening of entertainment from our Boathouse favourite Chris Davies*

Reservations are only confirmed with the payment of £20 deposit per person. Pre-ordered meal choices & FULL payment is required by 10<sup>th</sup> December 2017. Deposits are non-refundable. Guests must be seated at the seating time.

