

New Year's Eve Dinner

3 course £45

Starter

Goosnargh chicken liver & cognac parfait with spiced nuts, festive chutney & warm toast

Freshly made mulligatawny soup with spiced chicken samosa and mint yogurt

Scottish smoked salmon, Greenland prawns, Marie Rose sauce, trout caviar & toast

Duet of halloumi & goat cheese fritters with balsamic beetroot & tomato salad

Lebanese starter with lamb kofta, samosa, falafel, houmous & warm pitta

Main

Chargrilled 6oz Lakeland sirloin steak "au poivre" with fries, rocket & parmesan

Grilled market fish with market greens, spinach & ricotta tortelloni, Champagne cream and caviar

4 hour Cheshire lamb shank with pomme puree, greens & red wine gravy

Roast turkey crown with all the trimmings & red wine gravy

Handmade nut roast with all the trimmings

Dessert

Sticky toffee pudding with hot toffee sauce and ice cream

Handmade Lancashire apple cheesecake with berries & ice cream

Rich dark chocolate torte with vanilla ice cream

Raspberry crumble sponge with custard & ice cream

Double cream brie and mature stilton with crackers and chutney