

# *New Year's Menu 2017*

## *Starters*

*(Coeliac and lactose intolerant friendly)*

Smoked salmon on a bed of celeriac, fennel & apple salad with a honey & mustard dressing

Chicken liver, clementine and candied cranberry paté served with croustade style toast and caramelised red onion chutney

*(Coeliac, vegan and lactose intolerant friendly)*

Butternut squash, chilli and coconut milk soup

## *Mains*

*(Coeliac and lactose intolerant friendly)*

Lamb Shank in a red wine and rosemary jus. Served with creamy mash potato, julienne carrots and green beans

Mozzarella stuffed chicken breast, wrapped in Parma ham. Served with creamy mash potato, julienne carrots and green beans

*(Vegetarian, vegan, coeliac and lactose intolerant friendly)*

Pumpkin and red onion tagine served with creamy mash potato, julienne carrots and green beans

## *Desserts*

*Truffle torte with a gold shimmering profiterole*

*(Coeliac friendly)*

*Trio berry amore cake*

*(vegan and lactose intolerant friendly)*

*Vegan Treacle & Apple Tart with ice cream*