

NEW YEARS EVE MENU

STARTERS

Roasted Red Pepper Soup (v) (vg available)
Served with a crusty bread roll

Crispy Duck Salad
Served extra crispy with watercress and sesame seeds, dressed in our signature sauce

Wild Mushroom Arancini (v)
Served on an endive salad with a roasted tomato sauce

Crab and Crayfish Cocktail
White crab meat & crayfish on baby gem with a Marie rose sauce

Champagne Sorbet

MAIN COURSE

Clary's Beef Wellington
Our finest steak topped with mushroom duxelles, pate and Parma ham wrapped in fluffy pastry with Dauphinoise Potato.

Parmesan & Herb Crusted Rack of Lamb
Served on a caramelised baby onion and redcurrant jus

Chorizo Crumbed Monkfish
Served on a scallion Mash with a delicious crab and mussel bisque

Stuffed Peppers (v)
Mediterranean stuffed pepper with couscous topped with grilled halloumi

DESSERTS

Gin and Elderflower Cheesecake (v)
Ginger biscuit based topped with an indulgent gin and elderflower finish with an elderflower glaze and lime zest

Panna Cotta (v)
An Italian style dessert of sweetened crème and vanilla served with a mixed berry compote

Clary's Cheeseboard (v)
A mixture of traditional cheeses with gourmet crackers, grapes, and seasonal chutney

Belgium Chocolate of Profiterole Truffle (v)
Served with Chantilly cream and chocolate shavings