

# NEW YEAR'S EVE

Join us for an extra special evening of food and beer. A sumptuous 5 course dinner with each course paired to a selected beer, followed by live entertainment from the wonderful acoustic Aimee Cliff to see us through to the New Year.

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## CANAPES UPON ARRIVAL

Ham hock & red onion marmalade croute ~ Smoked salmon, cream cheese & chive blinis ~ Feta, roasted red pepper & onion bruschetta ~ Beer braised blade of beef bonbons, sticky glaze  
(Lunetta Prosecco)

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## CHICKEN LIVER PATE

caramelised onion & ale jam, toasted brioche, baby leaf salad  
(Blue Moon 5.4abv – crisp and tangy with lots of orange zestiness)

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## PAN FRIED SCALLOPS

sweetcorn puree, bacon crumb  
(Rutland Osprey 4.0abv – subtle floral aromas and maltiness)

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## SLOW COOKED PORK BELLY

fondant potato, creamed cabbage & bacon, fine beans, jus.  
(Zahara IPA 4.2abv – Crisp with sharp acidity to cut through the melting pork)

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## TRIO OF LOCAL CHEESE

grapes, celery and ale chutney  
(Nip 7.3abv – a true Barley Wine with bags of sweetness)

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## CHOCOLATE BROWNIE

white chocolate & honeycomb ice cream, chocolate sauce  
(Rutland Panther 3.4abv – Chocolate malts to compliment any chocolate pudd!)

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## COFFEE AND TRUFFLES

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A Glass of Champagne at Midnight to welcome in 2023

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(Vegetarian options available upon request)

£55

Per Person

Please Inform a member of staff of any allergens or dietary requirements