

New Year's Eve

2018

STARTER

WINTER BROTH

Root vegetables, tomato, lentils, warm roll & butter

DUCK & APRICOT PATÉ

Cinnamon spiced chutney, toasted ciabatta fingers

SPICED CRAB CAKES

White and brown crabmeat, cayenne pepper mayonnaise, micro herb salad, lemon

BAKED CAMEMBERT CHEESE

Cranberry chutney, garlic & rosemary crusty bread

MAIN COURSE

FESTIVE COOKHOUSE CARVERY

Slices of succulent Norfolk turkey, British bred beef, Wiltshire reared gammon, Yorkshire pudding, pigs in blankets, seasonal steamed vegetables, Brussel sprouts, roast potatoes, mashed potatoes, sage & onion stuffing, accompanying gravies & sauces

FILLET OF BEEF

Sautéed winter greens, fondant potato, roasted vine tomato, scotch whiskey cream sauce

GRILLED SEABASS

Teriyaki flavoured egg noodles, wok vegetables, sesame, soy & chilli sauce

CHICKEN SUPREME

(stuffed with mozzarella cheese & wrapped in bacon)

Crushed herb potatoes, green beans, Roma tomato sauce

GRILLED HALLOUMI, ROASTED RED ONION & VINE TOMATO SKEWER (V)

Mixed leaf salad, garlic butter, savoury rice

DESSERT

MAPLE SYRUP & VANILLA CHEESECAKE

Salted caramel ice cream, wafers, berries

BLACK FOREST ROULADE

Flavoured meringue, chocolate flakes, homemade black cherry sauce, double cream, icing sugar

CHEESE BOARD

Locally sourced cheeses, fruit chutney, crackers, grapes, apple, celery

3 courses
£25.00
per person

MENU SERVED FROM 8pm



CookHouse
Pub & Carvery