

New Year's Eve at the Old Kings head

Starters

❖ **Chef's Homemade Scotch Broth**

served with herb croutons and crusty bread

❖ **Deep Fried Trio of Cheeses**

Served with a cranberry dip

❖ **Pan Fried Smoked Mackerel**

Cooked in Garlic Butter, topped with Prawns

❖ **Home-made Chicken liver Parfait**

served with Melba Toast

Mains

❖ **Local 8oz Fillet of Beef (£5 extra)**

In a Port wine & Wild Mushroom sauce. Served with Dauphinoise Potatoes & Winter Vegetables

❖ **Monk Fish tail Medallions**

In a Saffron Cream Sauce. Served with Garlic baby Potatoes & Winter Vegetables

❖ **Vegetable Wellington**

With a Red Pepper Sauce. Served with Dauphinoise Potatoes & Winter Vegetables

❖ **Chicken Supreme**

Stuffed with Cumberland Sausage, Wrapped in Pancetta in a creamy leek Sauce. Served with Mashed potato & winter Vegetables

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Sweets

Home-Made Sticky Toffee Pudding

with Butterscotch Sauce & Ice-cream

Chocolate Torte

Served with Morello Cherry Compote

Panna Cotta

With Balsamic Raspberries

Baked Apple Tart

With Crème Anglaise

❖ Cheese Board

A selection of cheeses and spiced pear chutney with a selection of crackers.

Filter coffee & sweet meats

£ 39.95

This Menu will be available on Monday 31st December. Evening Service only, 6pm 8.30pm by pre - booking only, subject to availability.

All meals are to be pre-ordered at least 4 days before service.

A non-refundable deposit of £10 will be required per person & will be deducted from final bill.