

## New Years Eve Menu

Available 31<sup>st</sup> December 6pm -10pm

Westward  
arms

3 Courses

£32.50 (Either starter or dessert with main course & coffee)

4 Courses

£38.50 (Starter, main course, dessert & coffee)

### Starters

Duck Breast, fresh orange, watercress & sesame seed salad served with orange glaze, balsamic reduction & crusty bread

Trio of Home Smoked Fish Risotto served with dressed rocket & a lightly poached egg

Lobster, Scallop & smoked salmon mousseline served with crostini's, bistro salad with cranberry & lemon reduction

Wild Mushroom, caramelized onion & fresh parmesan tortellinis served in a light white wine & parsley broth (V)

Trio of Oysters served with a lemon salad, shallot dressing & a light chilli dressing

Peppered Fillet of Beef with melted buffalo mozzarella, sautéed vegetable spaghetti finished with a coriander dressing

### Mains

Fillet of Beef Wellington served with dauphinoise potatoes, caramelized pearl onions, roasted vine cherry tomatoes & asparagus

A Trio of Birds – Duck, Chicken & Pheasant stuffed inside one another served with roast potatoes & seasonal vegetables

Pulled Pork marinated in juniper berries, cloves & peppercorns served with dauphinoise potatoes & seasonal vegetables

Three Cheese & Chive Stuffed Chicken Breast, wrapped in smoky bacon served with croquette potatoes, seasonal vegetables & a light tomato sauce

Oven Roasted Seabass served on onion, smoky bacon & pea papiadelle pasta topped with dressed rocket & light dressing

Wild Mushroom, shallot & gruyere cheese vol-au-vent served with a vermouth sauce & seasonal vegetables (V)

### Desserts

Fresh Berry Pavlova & clotted cream

Cappuccino Brulee

Hot Chocolate Fondant infused with hazelnut caramel

Luxury Homemade Suet Style Jam Roly Poly served with fresh custard

Trio of Homemade Tropical Sorbet (mango, pineapple & orange) topped with fresh coulis

### Tea/Coffee & Mints

V - Vegetarian