



*£60 per head*

The Black Lion Hotel



# *New Year's Eve*

Serving 7.30pm to 8:00pm

- Glass of Fizz • selection of canapés • 3 course meal • Tea or Coffee & chocolates •

## *To Start*

French Onion Soup with a crusty warm roll (v)

Sweet Chilli Duck Spring Roll with baby gem & hoisin sauce

Classic Prawn Cocktail

Roasted Red Pepper & Spinach Tart with new potatoes & cous-cous (v)

## *For Mains*

Walsingham Estate Fillet of Beef, dauphinoise potatoes, green beans, red wine jus

Venison Stew with greens & dumplings

Baked Fillet of Salmon with shrimp butter sauce & new potatoes & tender stem broccoli

Wild Mushroom Risotto, baby spinach & truffle oil (v)

## *Desserts*

Norfolk Ice-Cream & Sorbets – 2 scoops

Homemade Chocolate Brownie & honeycomb ice cream

Sticky Toffee Pudding with butter scotch sauce & vanilla ice cream

Apple & Ginger Crumble with crème anglaise

## *Extra £15 per head*

Mrs Temples Cheese board with Chef's homemade apple chutney & biscuits (v)  
with a glass of Port



## *To End*

Tea & Coffee with Chocolates

We are happy to help with your dietary requirements. However, we have an extensive range of ingredients; therefore, we cannot guarantee 100% against your allergy