

The New England Hotel

Set Menu 1

Starters

Chef's Carrot and Coriander Soup

Served with a warm bread roll

Prawn Cocktail

Laced with Marie-Rose sauce on the bed of mixed leaves

Duck Pate

Served with melba toast and onion marmalade

Main Course

Succulent Roast Topside of Beef

With Yorkshire pudding & horseradish sauce

Roast Norfolk Turkey

With cranberry Sauce

Poached Fillet of Salmon

Served in a hollandaise sauce

Mushrooms Stroganoff

Main Courses are served with a choice of potatoes and fresh vegetables

Desserts

Selection of sweets

£17.95



The New England Hotel

Set Menu 2

Starters

Chef's Vegetable Soup

Served with a warm bread roll

Fresh Melon

Served with grapes & caulis

Smoked Salmon

Stuffed with goats cheese

Ham Salad served with

ceaser dressing

Main Course

Succulent Roast Topside of Beef

With a Yorkshire pudding & horseradish sauce

Roast Leg of Lamb

With mint sauce

Poached Fillet of Cod

Served in a rich prawn Sauce

Spinach & Ricotta Cannelloni

Main courses are served with a selection of potatoes and fresh vegetables

Desserts

Selection of Sweets



The New England Hotel

Set Menu 3

Starters

Chef's Broccoli & Stilton Soup

Served with a warm bread roll

Scallops with Asparagus

Cooked in olive oil and lime juice

Pan Fried Portabella Mushrooms

Topped with warm goats cheese

Citrus Fruit Cocktail

With cointreau sauce

Sorbet

Main Course

Grilled Chicken with

Cream & Mushroom sauce

Grilled Fillet Steak

Pan-fried Sea Bass

White wine and onion sauce

Cauliflower Risotto

Caramelised florets, parmesan

Main Courses are served with a selection of potatoes and fresh vegetables

Desserts

Selection of Sweets