

NEW YEARS DAY MENU

Saturday 1st January | Served 12:00 - 15:00

Two courses 30 & Three courses 35

STARTERS

Winter minestrone soup, toasted sourdough **** v**

Duck croquettes, roasted plums, toasted almonds *gf*

Ham hock terrine, piccalilli, toasted sourdough ******

Salt & pepper squid, Asian slaw, sweet chilli dip *gf*

Red onion tarte tatin, pine nuts, rocket & balsamic reduction *v df*

MAIN COURSES

Roast sirloin of beef, rosemary roasted potatoes, honey roasted parsnips, mashed swede & carrots,
tender stem broccoli & rich red wine jus ******

Pork fillet wrapped in Parma ham apple & sage jelly, spinach, dauphinoise potatoes *gf*

Pan fried chicken, wild mushroom & tarragon sauce, sautéed leeks & cabbage, fondant potato *gf*

Pan roasted pesto crusted sea bass fillet, prawn & chive butter, sautéed potatoes & spinach *gf*

Smoked haddock, pea & mascarpone risotto *gf*

Thyme roasted butternut squash, roasted shallots, squash purée, herb oil *ve gf*

DESSERTS

Sticky toffee pudding, popping candy, honeycomb ice cream

Chocolate tart, salted caramel ice cream

Rhubarb & apple crumble, vanilla ice cream *gf*

Winter berry Eton mess *gf*

Selection of ice creams, vegan & sorbets *v*

Selection of British cheeses, homemade chutney & Millers crackers

Dietary information: *v* Vegetarian *ve* Vegan *gf* Gluten-free *df* Dairy-free