



# NEW YEAR'S EVE LUNCH

GLASS PROSECCO ON ARRIVAL

## STARTERS

### HONEY ROASTED PARSNIP

VELOUTÉ V VEA GFA DFA

parsnip crisps, herb oil, warm bread, herb butter

### SMOKED SALMON & PRAWN

ROULADE GF

citrus cream cheese, toasted pine nuts, dill oil

### BEEF TARTARE

(£3 SUPPLEMENT)

dill and gherkin gel, parsnip puree, beetroot crisps

### GRILLED VEGAN ANTIPASTI V VE GFA DF

sourdough bread, balsamic and oil dip

### PAN FRIED MACKEREL GF

horseradish puree, beetroot chutney, squid ink tuile

### SLOW COOKED PORK SHOULDER CROQUETTE

puffed pork crackling, soy, ginger and chilli glaze,  
toasted sesame seeds, rocket leaves

## MAINS

### TRADITIONAL SUNDAY ROAST GFA

#### ROAST SIRLOIN OF BEEF

rosemary and garlic marinade

#### ROAST LEG OF LAMB

rosemary, garlic and redcurrant marinade

#### ROAST CHICKEN SUPREME

pork, sage and onion stuffing

#### ROAST PORK LOIN

honey and wholegrain mustard marinade

### NUT ROAST V

All roasts are served with roast potatoes, honey roasted parsnips, carrot crushed, market green vegetable, cauliflower cheese, Yorkshire pudding, red wine jus (vegetarian gravy for the Nut Roast)

### MONKFISH WRAPPED IN PARMA HAM GF

caper butter mash, heritage carrots,  
champagne beurre Blanc

### CHARGRILLED VENISON GF

(£5 SUPPLEMENT)

crushed new pots, tenderstem broccoli,  
parsnip puree, port and berry jus

### STUFFED PEPPERS V VE DF

with sun dried tomato risotto, aubergine puree, tenderstem broccoli, herb oil

## DESSERTS

### SPICED PINEAPPLE & COCONUT

SPONGE V

with blackcurrant ice cream, vanilla anglaise

### DUO OF CRÈME BRÛLÉE V GFA

citrus brûlée, white chocolate and raspberry  
brûlée, homemade shortbread biscuits

### HONEY & LAVENDER CHEESECAKE V

with honeycomb ice cream, raspberry and  
blackberry compote

### CHOCOLATE & BLACK CHERRY

TORTE V

white chocolate sauce, vanilla ice cream

### CHEESE BOARD V GFA

a selection of artisan made cheese, served with  
celery, grapes, honey, cheese biscuits and crackers

### SELECTION OF ICE CREAM AND SORBET

VEA GFA DFA

3 COURSES **£49.95** PRICE PER PERSON

Please notify us of any food or drink allergies/ intolerances with your pre-order.  
An optional 10% gratuity will be added to your bill and distributed to all staff on duty.  
MENU CHOICES MUST BE SUBMITTED IN ADVANCE.

v = vegetarian ve = vegan

gf/df = this dish is Gluten Free/ Dairy Free gfa/dfa/vea = this dish can be adapted to Gluten Free/ Dairy Free/ Vegan  
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