



# NEW YEAR'S EVE LUNCH

## GLASS OF PROSECCO ON ARRIVAL

### STARTERS

**HONEY ROAST PARSNIP SOUP** V VE DF  
topped with crispy pancetta (optional),  
warm bread, herb butter

**DUCK RILLETTE** GFA DFA  
port and orange jelly, roasted pistachios, croutes

**BAKED CROTTIN GOATS CHEESE** V GF  
fig, walnut and pickled sultana salad

**PAN FRIED PIGEON BREAST** GF DFA  
chorizo, wild mushrooms, blackberry gel

**BATTERED SPICED  
CAULIFLOWER** V VE GF DF  
salsa verde

**SMOKED SALMON, HORSERADISH  
& CREAM CHEESE MOUSSE**  
rosemary and parmesan shortbread,  
crispy caper and little gem salad

### MAINS

**SLOW COOKED ROLLED  
PORK BELLY** GF  
creamy mashed potato, pak choi, honey  
roast apple, cider cream jus

**PAN ROAST COD LOIN** GF  
turmeric turned potatoes, braised leeks, bacon  
butter sauce

**CRISPY SKINNED SEA BREAM** GF DFA  
crushed new potatoes, tenderstem broccoli, red  
pepper and tomato pesto

**FEATHER BLADE OF BEEF** GF DFA  
wild mushroom, parmentier potatoes, burnt  
cauliflower puree, pearl onion jus

**GARLIC & ROSEMARY MARINATED  
LAMB RUMP** GF DFA  
creamy mashed potato, bacon wrapped French  
beans, raspberry and balsamic jus

**RED ONION & VEGAN FETA CHEESE  
TARTE TATIN** V VE DF  
sautéed potatoes, kale

### DESSERTS

**DARK CHOCOLATE PAVÉ** V  
salted caramel ice cream, raspberry compote

**HONEY ROASTED  
ORCHARD FRUITS** V VE GF DF  
toasted mixed nut crumb, vegan vanilla ice cream

**WHITE CHOCOLATE &  
MANGO PANNA COTTA** GF  
mint and lime salsa, coconut sorbet

**TREACLE & ORANGE TART** V  
clotted cream, caramelised pecans

**ARTISAN CHEESE BOARD** V GFA  
a selection of artisan made cheese, served with  
sweet pickled shallots, celery, grapes, honey, cheese  
biscuits and fruit loaf

**SELECTION OF ICE CREAM  
AND SORBET**

VEA GFA DFA

3 COURSES **£55.00** 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.