NEW YEAR'S DAY LUNCH

£55 per person 50% deposit taken upon booking - remainder to be paid on the day Served from 12noon to 3.00pm

STARTERS

Selection of seasonal salad, cured meats and smoked salmon, crevettes from the buffet

Minestrone soup, par; Imesan cheese (please order with your server)

MAIN

Roast sirloin of English beef, Yorkshire pudding, chateau potatoes, seasonal vegetables, red wine sauce

Confit of duck leg, spiced red cabbage, dauphinoise potato, star anise reduction

Temaki marinated salmon fillet, Pak choi, sauteed purple potatoes, carrot noodles

Seafood cassoulet in tomato and red wine sauce, flageolet bean, aioli

Butternut squash, Coconut curry, jasmine rice

DESSERTS

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream, clementine Panna cotta,

oat crumble, clementine segments

Dark chocolate tart, vanilla ice cream

Selection of English cheeses served with apple chutney, biscuits and bread

TEA/ COFFEE AND HOMEMADE TREATS

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required. Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food

