



NEW YEARS DAY MENU

£45 Per Person

STARTERS

Winter Soup of The Day | Toasted Baguette | Garlic & Truffle Butter

Lamb Faggot | Creamed Potatoes | Redcurrant Jus

Duo of Cured & Smoked Fish | Smoked Mackerel Pate | Cured Salmon Gravlax | Horseradish Crème Fraiche | Crackers

Rabbit Terrine | Plum & Coffee Gel | Celeriac Remoulade | Croutes

Market Fish Hash | Creamed Leeks | Poached Hens Egg

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MAINS

Rare Roast Topside Beef | Horseradish Cream | Yorkshire Pudding | Red Wine & Thyme Gravy

Roast Slaw Cooked Pork Belly | Apple Sauce | Yorkshire Pudding | Rosemary Gravy

Roast Poussin | Sage Stuffing | Yorkshire Pudding

Roast Fillet Sea Bass | Chorizo & Haricot Beans

Forest Mushroom Wellington | Winter Roots Vegetable Gravy | Yorkshire Pudding

All Roasts Served With A Selection Of Garlic & Herb Roast Potatoes, Piccolo Parsnips, Chantenay Carrots, Cauliflower Cheese Topped With Parmesan Crust & Winter Greens

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DESSERTS

Roast Figs Bread & Butter Pudding | Vanilla Crème Anglaise | Rum & Raisin Ice Cream

Vodka Trifle | Cherry | Orange | Custard

Winter Crumble | Toffee Ice Cream

Nutty Chocolate Brownie | Warm Chocolate Sauce | Vanilla Ice Cream

Selection of Ice Cream & Sorbets | Cookie Crumb | Mixed Fruits | Mixed Nut Crumb

Selection of Local English Cheeses | Quince Jelly | Mixed Crackers | Celery | Grapes | Apple