

## New Year's Day Menu

£45 per person incl. Glass of Prosecco on arrival Children under 12yo £15 per person. Available for lunch on Friday, 1 January 2021.

**Antipasto Selection** cured Parma ham, Bresaola, Salami, with olives, sun blushed tomatoes Artichokes, Parmesan & rocket (GF)

**Oriental Selection** duck spring rolls, panko breaded prawns, sticky chicken skewers, salt & pepper squid, sweet chilli sauce & hoi sin sauce

**Seasonal soup of the day** with rustic bread (GFA) (V)

Chicken Liver Parfait with red onion jam, toasted brioche bread

**Salt & pepper calamari** with home-made sweet chilli sauce (GF)

Lemon Grass and Chilli Tiger Prawns with poppadum

Mussels Marinara in white wine creamy sauce, toasted sourdough bread

Baked Mini Camembert with truffle oil, toasted sour dough

Smoked Mackerel Fillet with celeriac and apple remoulade, lemon dressing (GF)

**+** 

**Roast beef**, Yorkshire pudding, roast potatoes, seasonal vegetables

Braised Lamb Shank, Yorkshire pudding, roast potatoes, seasonal vegetables (GF)

Roast Shoulder of Pork, Yorkshire pudding, roast potatoes, seasonal vegetables

Roast Boneless Half of Chicken, Yorkshire pudding, roast potatoes, seasonal vegetables

Smoked Haddock with mature cheddar mash, creamy spinach (GF)

Sesame Seed Seared Tuna with oriental salad and noodles

**Lobster Tails** with garlic butter and fries (GF) (supplement £7.00)

Porcini Mushrooms & Chestnut Risotto with truffle oil (V)(GF)

Linguini Frutti di Mare prawns, calamari, mussels, garlic, shallots and white wine

**Gourmet Beef Burger** with smoked Monterey Jack cheese, crispy bacon in pretzel bun, beer battered onion rings, fries, tomato and coriander salsa

Spinach and Field Mushrooms Wellington Slice, new potatoes, rocket and tomato salad

Parmigiana Melazana, aubergine, Mozzarella cheese, Napoli sauce (V) (GF)

## Sides £3.50

Mash – Steamed Green Veg – Sweet Potato Fries - House Chips – Fries – Tomato, Rocket and Onion Salad



Golden syrup sponge pudding with vanilla custard (GF)

Madagascar Vanilla Crème Brûlèe with Amaretti biscuits and seasonal berries (GF)

Warm Pear and Almond Tart with toffee ice-cream

**Chocolate Truffle Tart** with raspberry coulis (VG)

Crispy Chocolate and Hazelnut Slice with fresh raspberries

Affogatto vanilla ice-cream, crushed Amaretti biscuits drizzled with espresso coffee

**Selection of Fine English Cheeses** with fig & apple chutney, celery and Miller's Damsels biscuits **Ice cream or Sorbet selection** (Vanilla, Strawberry, Chocolate) (Mango, Raspberry, Lemon)



## Kids Menu

**Penne** with Napoli Sauce, parmesan

Sausage and Mash with gravy

Chicken Goujons with fries and garden peas

Fish & Chips with fries and garden peas

Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables

Ice-cream, choice of flavours – Swiss chocolate, vanilla, strawberry, mint chocolate, toffe

Chocolate Brownie Sundae with vanilla ice-cream

Warm Waffle with vanilla ice cream