



NEW YEARS DAY MENU

2 course £30 3 course £35
child portions £15 per head



STARTERS

Soup of the Day (v) (gfo)
with warm crusty bread and butter.

Crispy Butterfly Prawns
With chilli, lime and ginger mayonnaise.

Prawn Cocktail (gfo)
with brown bread and butter.

Crispy Fried Brie (v)
Panko fried chunks of brie with a cranberry, port and chilli jam.

Warm Duck Confit Salad (gf)
With an orange & honey dressing, spring onion and sweet pickled apples.

Breaded Mushrooms (v)
With Garlic Dip

MAINS

Nut Roast (v)
Served on cheesy mash with vegetarian/GF gravy.

Fillet of Salmon (gf)
Pan roasted fillet of salmon with creamy prawn bisque, dill and north atlantic prawns.

Roast Sirloin of Beef with Yorkshire Pudding (gfo)

Roast Leg of Lamb with Mint Sauce (gfo)

Roast Loin of Pork (gfo)

Baked Beetroot Wellington (vg)
With vegetarian gravy.

DESSERTS

Baked Vanilla Cheesecake with Fruit Compote (v) (vg option)

Chocolate Brownie with Vanilla Ice Cream (gf)

Baked Apple Pie with Vanilla Ice Cream (vg)(gfo)

Ice Cream (v)
(Vanilla, Strawberry or Chocolate)

Lemon Sorbet with Elderflower and Blueberry Compote (gf)

(v) – Vegetarian. (vg) – Vegan. (gf) – Gluten free. (gfo) – gluten free option

Allergies and intolerance: please speak to a member of staff if you require information about our ingredients