

New Years Day

MENU

STARTERS

Prawn Marie Rose

Succulent prawns bound in a classic Marie Rose sauce, served with crisp salad garnish.

Soup of the Day

A warming seasonal soup, freshly prepared and served with baked bread.

Heritage Tomato Bruschetta

Toasted bread topped with marinated heritage tomatoes, garlic, and basil.

Bubble & Squeak Croquettes

Golden croquettes with winter salad and a tangy brown sauce dressing.

MAIN COURSES

Roast Pork Loin

Served with traditional roast garnishes and apple sauce.

Seabass Fillet

Roasted seabass with fennel, celeriac fondants, and an apple & celeriac sauce. (GF)

Butternut Squash Filo Parcel

Crisp filo filled with butternut squash, hazelnuts, and gremolata.

Roast Beef with Yorkshire Pudding

Succulent roast beef, golden Yorkshire pudding, roast potatoes, and seasonal vegetables.

DESSERTS

White Chocolate Brûlée

Silky smooth white chocolate brûlée, paired with buttery shortbread biscuits.

Sherry Trifle

Layers of sponge, fruit, custard, and cream topped with nutmeg and strawberries.

Cheese Board

A selection of fine cheeses, served with chutney and crackers.

Cranberry Roly-Poly

Classic roly-poly with cranberries, served with cream or custard.