

## New Years Day Lunch

### Amuse Bouche

#### Starters

Prawn and Crayfish Cocktail, Marie Rose Sauce, Mini Loaf

Mulled Pear and Blue Cheese Tart, Micro Salad, Pickled Shallots

Red Lentil and Ham Hock Soup, Bread Roll

Twice Baked Smoked Salmon and Spinach Souffle, Chive Cream, Caviar

#### Main Course

Grand Reserve Sirloin of Beef with Yorkshire Pudding and Beef Gravy

(Our Beef is served pink unless otherwise requested)

Roast Turkey, Pigs in Blankets, Sage and Onion Stuffing, Gravy

Slow Cooked Belly Pork, Creamed Potatoes, Savoy Cabbage, Apple Cider Jus

Butternut Squash and Sage Risotto, Goats Cheese and Chestnut Crumb

Roast Cod, Charred Brussel Sprouts, Mussels, Lemon Beurre Blanc

#### Pre Dessert

Clémentine Panna-cotta

#### Desserts

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce

Pear and Almond Tart, Tonka Bean Custard

Baileys and Milk Chocolate Choux Bun, Chocolate Sauce

Selection of English Cheeses, Chutney and Crackers

#### Coffee and Hand-Made Petite Fours

#### PRICE

**£55.00 per person**

**£29.95 under 12 years**