



NEW YEAR'S EVE LUNCH

GLASS PROSECCO ON ARRIVAL

STARTERS

**JERUSALEM ARTICHOKE
VELOUTÉ** V VE GFA DF
truffle oil, chive cress

BAKED GURNARD GF
fish soup, sea vegetables, rapeseed oil

RABBIT TERRINE GF DF
kohlrabi remoulade, apple puree

CHICORY TARTIN V VE DF
shallot marmalade, pea shoots

VENISON CARPACCIO GF DFA
pecorino flakes, dressed rocket leaves

MAINS

TRADITIONAL SUNDAY ROAST GFA DFA

ROAST SIRLOIN OF BEEF

ROAST LEG OF LAMB
studded with garlic and rosemary

NUT ROAST V VE

ROAST CHICKEN SUPREME
herb stuffing

ROAST LOIN OF PORK
crackling and apple sauce

All roasts are served with roast potatoes, roast parsnips, roasted glazed carrots, wedge of seasonal cabbage, cauliflower cheese, Yorkshire pudding and roast gravy (Vegan gravy served with Nut Roast)

ROASTED DUCK BREAST GF DF
beetroot, Brussels sprouts, salsify,
wild mushroom relish

CURRIED MONKFISH TAIL GF DFA
red lentil dhal, onion bhaji,
yogurt, curry oil

DESSERTS

CHAMPAGNE MOUSSE
blood orange salsa, mandarin sorbet

BITTER CHOCOLATE TART V
salted caramel, frosted hazelnuts,
fior di latte ice cream

BAKED CHEESECAKE V
rum baked pineapple, rum and raisin
ice cream

ALMOND PANNA COTTA V VE GF DF
calvados poached apples, green apple sorbet,
almond tuile

SELECTION OF ENGLISH CHEESES V GFA
artisan crackers, apple jelly, local honey,
grapes, banana bread

SELECTION OF ICE CREAM AND SORBET
VEA GFA DFA

3 COURSES

£49.95

PRICE PER PERSON

Please notify us of any food or drink allergies/ intolerances with your pre-order.
An optional 10% gratuity will be added to your bill and distributed to all staff on duty.
MENU CHOICES MUST BE SUBMITTED IN ADVANCE.

v = vegetarian ve = vegan

gf/df = this dish is Gluten Free/ Dairy Free gfa/dfa/vea = this dish can be adapted to Gluten Free/ Dairy Free/ Vegan
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