

# NEW YEAR'S DAY

2 Courses £22.95 | 3 Courses - £27.50

12pm - 3:30pm

Bookings between 12 - 1pm will be required to vacate their table after 2.5 hours

## APPETISER

Selection of Home Made Breads with Flavoured Butter (v)

## STARTERS

Celeriac Soup, Parmesan Dumpling, Bacon Crumb

Pressed Smoked Duck Terrine, Cherries, Duck Liver Parfait, Brik Pastry

Salt & Pepper Squid, Chorizo, Aioli, Avocado, Sun Blushed Tomatoes

Whipped Goats Cheese, Walnut & Beetroot Salad, Crostini (v)

Crispy Beef & Oriental Vegetable Salad, Cashews, Spring Onion & Pomegranate

## MAINS

Traditional Roast Sirloin of Beef (Pink or Cooked Through), Beef Dripping Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables and Gravy (£2.50 supplement)

Traditional Roast Loin of Pork, Beef Dripping Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Crackling, Stuffing and Gravy

Butter Poached Chicken Breast, Sesame Confit Potato, Bok Choy, Mangetout, Yellow Thai Curry Sauce (GF)

Pale Ale Battered Haddock, Chunky Chips, Tartare Sauce, Peas

Butternut Squash, Sage, Cavolo Nero & Smoked Cheese Tagliatelle, Sage Crisps (v)

## Side Orders

Beef Dripping Chunky Chips, Fries, Mashed Potatoes, Vegetables of the Day, Garlic Ciabatta, Beef Dripping Roasted Potatoes £3.50 Each

## DESSERTS

Pear & Almond Frangipane Tart, Clotted Cream

Tom Browns Black Forest Gateaux

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Stilton, Cheddar & Brie with Red Onion Chutney, Grapes, Celery and Biscuits

A £10 per person deposit is required to secure your reservation and parties of 8 or more must pre-order their food choices by 21st December. Deposits are non-refundable in the event of a cancellation. A discretionary 10% service charge will be added to all tables. Last order 6pm. Bar closes 6:30pm.