

NEW YEARS DAY

MONDAY 1ST JANUARY 2024

Tables available between 12pm and 5pm

£11.50
PER CHILD
(UNDER 10)

3 COURSES
£21.00
PER ADULT

STARTERS

Spiced Parsnip and Sweet Potato Soup (VE)
mini onion bhajis

Turkey Bon Bons
cranberry ketchup, leaf salad

Smoked Salmon
avocado and tomato salsa, brown bread

Deep Fried Brie Wedges (V)
cranberry and chilli jam, rocket leaves

MAINS

Slow Roast Brisket of Beef or Garlic and Thyme Roast Chicken
All served with bottomless Yorkshire puddings
and roast potatoes, seasonal vegetables
and proper gravy

Salmon and Prawn Fish Pie
sauteed leeks, baton carrots

Mushroom, Spinach, Lentil Wellington (VE)
roast potatoes, onion gravy

DESSERTS

Cranberry & Lemon Eton Mess (V) (GF)
Cranberry and raspberry compote, lemon curd,
meringue pieces, Chantilly cream

Christmas Pudding (V)
Toffee fudge sauce and Madagascan vanilla ice cream

White chocolate and honeycomb cheesecake
white chocolate, honeycomb pieces and Madagascan vanilla ice cream

Salted Caramel & Chocolate Cake (VE)
Soy ice cream

GF- NON GLUTEN CONTAINING INGREDIENTS | V - VEGETARIAN | VE - VEGAN