



NEW YEARS DAY MENU

Two courses - £26.50
Three courses - £31.50

Ⓟ PARSNIP APPLE VELOUTÉ
lemon and rye bread

POACHED SALMON INFUSED WITH LEMON AND THYME
chilli mussels and scallops

Ⓟ WHIPPED ROSARY ASH GOATS CHEESE
toasted walnuts, cranberry jelly, balsamic candied beetroot

PARMA HAM, FETA, OLIVES
sunblushed tomatoes and olive studded croutons

ROAST SIRLOIN OF LONGHORN BEEF
Yorkshire pudding, duck fat roast potatoes, maple syrup root vegetables

RUMP OF WINDLEY LAMB
minted caper jam, swede mash, creamed cabbage

PACKINGTON PORK BELLY
apple purée, roasted root vegetables, sage jus, confit vanilla potatoes

GRILLED SEABASS, SQUID INK RISOTTO
caviar cream sauce, chilli mussels and new potatoes

Ⓟ BRIE AND TRUFFLE RISOTTO
courgette baked with chilli and garlic, berkswell cheese and parsley crumb

CHRISTMAS PUDDING PARFAIT
eggnog cream, nutmeg shortbread

PASSION FRUIT CRÈME BRULÉE
coconut and pink peppercorn shortbread

SALTED CARAMEL AND CHOCOLATE DELICE
coffee ice cream, banana purée

APPLE SPONGE INFUSED WITH CALVADOS
Braeburn marshmallow and toffee sauce

SEASONAL CHEESEBOARD
artisan crackers, fruits, homemade chutney
(£3 Supplement)