



New Year's Day Menu

To Start:

Roasted Vine Tomato and Basil Soup

Pork, Apricot and Pistachio Nut Terrine served with Piccalilli and Toasted Ciabatta

Smoked Salmon and Beetroot Salad finished with a Vodka Crème Fraiche

Griddled Fig, Halloumi, Rocket and Pine-nut Salad dressed with a Lemon and Coriander Sauce

Parma Ham, Melon and Poached Pear Salad drizzled with a Blue Cheese Dressing

Chicken, Avocado and Mango salad finished with a Honey and Seed Mustard Dressing

Cajun Spiced Whitebait served with a Lemon Mayonnaise

The Main Attraction:

Roast 21 Day aged English Sirloin of Beef with Traditional Yorkshire Pudding, Roast Potatoes and Pan Gravy

Roast Loin of Pork with Apricot and Herb Stuffing, Traditional Yorkshire Pudding,
Roast Potatoes and Home-made Apple Sauce

Roasted Butternut Squash filled with Sundried Tomato, Feta and Sage Risotto served with a Crisp Salad

Saute Breast of Local Pheasant cooked in a Chorizo and Red Wine Sauce served on a Whole-grain Mustard Mash

Smoked Haddock and Gruyere Cheese Tart served
with Herbed Roasted Potatoes finished with a Garlic and Spinach Sauce

Ham Hock, Turkey and Leek Pie served with Hand-cut Chips and Seasonal Vegetables

Slowly Braised Venison Casserole cooked in a Shallot, Juniper Berries
and Dark Ale Sauce served with Creamed Mash

Selection of Homemade Desserts £6.50

2 Course Lunch 25.00 | Under 12's £15.00