

NEW YEAR'S DAY

CARROT, ORANGE & CUMIN SOUP

double cream, parsley

FRESH SEAFOOD COCKTAIL

marie rose, brown bread & butter

CHEF'S CHICKEN LIVER PARFAIT

cumberland sauce, toasted sourdough

FROSTED GOBLET OF TROPICAL FRUITS

laced with tia maria

HOMEBAKED GLAZED CUMBERLAND HAM

port wine sauce

ROAST TOPSIDE OF LOCAL BEEF

horseradish sauce, yorkshire pudding, rich pan gravy

PORK, APPLE & LEEK PIE

puff pastry topping

OVEN BAKED FILLET OF SALMON

pink peppercorn & champagne sauce

MEDITERRANEAN VEGETABLE CREPE

spicy tomato sauce

ALL SERVED WITH SEASONAL VEGETABLES AND POTATOES

TRIO OF DESSERTS

strawberry, raspberry & mango meringue roulade

belgian chocolate brownie served with chocolate & grandmarnier sauce

vanilla panna cotta served with red berry compote

FRESHLY GROUND COFFEE & CHOCOLATES

£32.50 PER PERSON

