



# NEW YEARS DAY

TWO COURSE     £ 25

THREE COURSE     £ 30

## STARTERS

KALAMATA OLIVES - *Garlic & thyme marinade*

HOUSE BREADS - *Roasted garlic - Olive oil & balsamic vinegar*

SWEET POTATO SOUP - *Pine nuts - Chives - Crème fraiche - House bread*

SAUTEED MUSHROOMS - *Sourdough - White wine cream - Parmesan - Tarragon*

CRISPY SOMMERSET BRIE - *Kalamata olive & chorizo tapenade - Balsamic glaze*

BREADED HAM HOCK TERRINE - *Piccalilli - Parsley - Crackling*

SALMON GRAVADLAX - *Textures of beetroot - Sour cream - Herbs*

## ROASTS

TRIO OF MEATS (TURKEY / PORK / BEEF) +£5

NORFOLK TURKEY BREAST - CRANBERRY

TOP RUMP OF BEEF - HORSERADISH CREAM

SLOW ROASTED PORK LOIN - APPLE GEL

ROAST CHICKEN BREAST - THYME BUTTER

MUSHROOM & SPINACH WELLINGTON - CRANBERRY

ALL SERVED WITH: Yorkshire pudding - Sausage meat stuffing - Herb roasted potatoes  
Carrot & swede mash - Roasted carrot - Al dente seasonal vegetables - Bone marrow gravy

## MAINS

MARKET FISH OF THE DAY - *Chorizo & chickpea cassalette - Sea herbs*

POTATO GNOCCHI - *Pesto cream - Kalamata olives - Sundried tomatoes - Fine beans*

GLAZED HAM - *Triple cooked, beef dripping chips - Fried eggs - Piccalilli*

BATTERED HADDOCK - *Triple cooked, beef dripping chips - Mushy Peas - Tartare - Lemon - Scraps*

CUMBERLAND SAUSAGES - *Chorizo & chickpea cassalette*

ALL SERVED WITH: Al dente seasonal vegetables

## SIDES - £ 5

*Baked Cauliflower Cheese*

*Herb Roasted Potatoes*

*Hand Cut Dripping Chips*

*Beer Battered Onion Rings*

*Garlic & Parsley Ciabatta*

## DESSERTS

WINTER MESS - *Figs - Blackberries - Ice cream*

STICKY TOFFEE PUDDING - *Ice cream*

ORANGE TREACLE TART - *Ice cream*

AFFOGATO AL CAFÉ - *Vanilla gelato - Espresso*

ENGLISH CHEESE BOARD - *Biscuits - Grapes - Chutney*

ICE CREAMS & SORBETS - *Assorted selection*