



Sirocco

New Year's Day Lunch

Starters

Terrine of ham hock and foie gras with cauliflower puree and piccalilli

Carpaccio of Irish beef with sage jelly and horseradish cream

Traditional smoked salmon with caviar and shallot dressing

Jerusalem artichoke velouté with truffle croutons and parmesan

Classic crab and prawn cocktail with tempura prawn and Mary Rose sauce

Main courses

From the carvery

Selection of roast meats from the carvery with traditional accompaniments

From the kitchen

Roast fillet of cod, pea purée and salsify served with a potato rosti and Salsa Verde

Parsley gnocchi with glazed baby beetroot, served with rocket and parmesan salad

All of the above are served with mixed vegetables, roast potatoes and cauliflower cheese

Desserts

White chocolate and raspberry trifle with Grand Marnier sorbet

Steamed sticky toffee pudding, clotted cream and butterscotch sauce

Buttermilk panna cotta with poached winter fruits

Cox's apple tart with almond ice cream

Selection of Jersey and English cheese with fig roll, grapes and biscuits

£37.00 per person

Price inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.