



NEW YEAR'S DAY MENU

STARTERS

- Slow cooked oriental pork belly, tempura prawn, coriander purée
- Crab and crayfish cocktail, Marie rose sauce, baby gem, brioche croutes
- Duck and foie gras spring roll, spiced cranberry compote, asian slaw
- Sugar cured salmon, apple textures, crispy onions and avocado
- Fine tart of aubergine, courgette, onion, cheddar rarebit



MAIN COURSES (SERVED FROM THE CARVERY)

- Roast loin of pork, apple sauce, crackling
- Roast sirloin of beef, Yorkshire pudding, horseradish
- Slow cooked lamb shank, tagine sauce
- Honey roast gammon
- All of the above are served with roast potatoes, new potatoes, cous cous, mixed vegetables, cauliflower gratin



FROM THE KITCHEN

- Fillet of cod, rosti potato, creamed cabbage, caper butter sauce, vegetable and pearl barley stew, tempura vegetables and sage cream



DESSERTS

- Tangerine parfait, poached tangerines, brioche
- Vanilla poached pears, gingerbread ice cream and custard
- Chocolate, honeycomb, yuzu
- Rhubarb crumble trifle, vanilla ice cream
- Cheese and biscuits

£46.50* PER PERSON

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.

*Price is inclusive of GST



Sirocco