

New Year's Day Menu 12 noon – 5pm (Two-and-a-half-hour duration)

Adults Two Course £32.50. Three Course £37.50

Starters

Roasted Butternut Squash Soup, Pine Nuts, Crème Fraiche (GF*) (DF*)
Crab, Lemon & Chive Fritters, Pickled Cucumber, Saffron Aioli
Smoked Mackerel Pate, Dill Butter, Crispy Capers, Toasted Sourdough (GF*)
Crispy-Fried Brie, Chorizo & Olive Tapenade, Balsamic Dressed Rocket
Indian Spiced Fishcakes, Curry Sauce, Poppadoms, Micro Coriander (DF*)
Confit Chicken & Chorizo Ballotine, Baby Gem Lettuce, 'Nduja Mayo, Pickled Spring Onions (GF*)

Mains

Roast Top Rump of Beef (GF*) (DF*)
Roast Pork Belly (GF*) (DF*)
Roast Leg of Lamb (GF*) (DF*)
Roast Turkey (GF*) (DF*)
All Roasts served with all the Trimmings, Vegetables of the Day & Gravy
Caramelised Fig & Stilton Tart, Roasted New Potatoes, Walnut & Rocket Salad, Spiced Pear Puree
Oven-Roasted Salmon, Rigatoni in Roasted Red Pepper & Oregano Ragu, Watercress (DF*)
Owen Taylor's Award-Winning Sausages, Chorizo & Bean Stew, Crispy Onions, Fresh Basil (GF*)
Crispy-Skinned Chicken Breast, Crispy Potato Terrine, Fricassee of Wild Mushrooms, Smoked Pancetta, Spinach, Chicken Jus (GF*)
Roasted Butternut Squash Risotto, Toasted Pine Nuts, Kale and Spinach Pesto (GF*) (DF*)

Extras

Cauliflower Cheese £4.00 Pigs in Blankets £4.00.
Additional Roasties £4.00 (GF*) (DF*) Honey-Roasted Carrots & Parsnips £4.00 (GF*) (DF*)

Sweets

Three Cheese & Biscuits (Cropwell Bishop Stilton, Brie and Dambuster)
Chocolate S'Mores Ice Cream Sundae (GF*) (DF*)
Apple & Wild Berry Crumble, Custard (GF*)
Steamed Treacle Sponge, Honeycomb Ice Cream
Rocky Road Loaded Brownie, Chocolate Sauce, Ice Cream (GF*)

£25 per person deposit. All allergies must be stated when booking.