# NEW YEAR'S DAY

Please speak to a staff member regarding any dietary requirements.



## **STARTERS**

### SMOKED SALMON CAESAR SALAD

Crisp baby gem, parmesan, garlic sourdough croutons, pancetta crisps, Caesar dressing, smoked salmon

CHICKEN, CHORIZO & RED PEPPER RISOTTO chorizo oil, chives

ROAST VINE TOMATO & BASIL SOUP pesto, grilled focaccia

CHICKEN, SMOKED BACON & SHALLOT TERRINE fig chutney, toasted sourdough

### **MAINS**

#### CONFIT BELLY OF PORK

black pudding croquette, creamed savoy cabbage, fondant potato, mustard sauce

#### PAN-ROASTED COD LOIN

smoked bacon and lemon crushed new potatoes, tomato, herb & shallot dressing

#### **BRAISED OX CHEEK**

creamed potatoes, button mushrooms, pancetta, baby onions, braising jus

# FRESH RIGATONI PASTA

wild mushroom, truffle, crème fraîche, rocket & parmesan salad

## 250g DRY AGED SIRLOIN STEAK

grilled vine tomato, flat cap mushroom, chunky chips, pink peppercorn sauce

# **DESSERTS**

# APPLE & CINNAMON CRUMBLE

vanilla ice cream

#### DARK CHOCOLATE FONDANT

raspberry sorbet

#### **BUTTERMILK PANNA COTTA**

mixed fruit compote, shortbread

#### SELECTION OF BRITISH FARMHOUSE CHEESE

fig chutney, fruit & nut loaf, artisan biscuits

Festive SEASON 2025/26