NEW YEAR'S DAY DINNER

STARTERS

KING PRAWNS PIL PIL
garlic, chilli, lemon, toasted sourdough

CHIEFTAIN CHEESE RAREBIT
caramelised onion, mustard dressing, watercress

WARM BEETROOT & GOATS CHEESE SALAD
toasted walnuts, pickled shallots, herb dressing

CREAM OF MUSHROOM SOUP
tarragon, crispy sourdough

MAINS

28-DAY AGED CUMBRIAN RUMP CAP
dauphinoise potatoes, roasted shallot, red wine jus

ROAST CHICKEN SUPREME
truffle mash, wild mushrooms, tarragon cream

PAN-ROASTED STONE BASS
crushed peas, braised leeks, parsley butter sauce

WILD MUSHROOM & CHIEFTAIN RISOTTO
crispy kale, aged cheese, herb oil

DESSERTS

WARM APPLE & BLACKBERRY CRUMBLE
canilla custard

DARK CHOCOLATE DELICE
black cherry compote, chocolate crumb

WINTER CITRUS ETON MESS
crushed meringue, whipped cream, orange

STICKY TOFFEE PUDDING
warm butterscotch sauce, vanilla ice cream

Please advise a member of the team of any allergies or dietary requirements.

DAFFODIL
HOTEL & SPA