



NEW YEAR'S DAY LUNCH

Carvery/buffet main course

Curried parsnip soup (VE) (GFA)

Crispy onion, warm onion bread

Cured Scottish salmon (GFA)

Honey pickled cucumber salad, caper & spring onion dressing

Ham hock terrine (GF)

Apple & walnut salad, prune & apple purée



Carvery & Buffet

Roast loin of pork with crispy crackling (GF)

Baked apples, sage scented cider gravy

Oven baked trout fillet (GF)

With roast fennel wedge

Honey & mustard glazed whole gammon (GF)

Roast pineapple

Rump of roast beef (GFA)

Horseradish & Yorkshire pudding

Pumpkin & sage tortellini (V)

Wild mushroom & onion dressing, crispy fried sage & leek

Crispy roasted potatoes, double cream mash, sea salt & rosemary baked new potatoes,
Thyme & honey roasted root vegetables, cauliflower & broccoli cheese, butter-fried greens



Dark chocolate tart (V) (GF)

Passion-fruit purée & passion-fruit sorbet

Brioche bread & butter pudding with vanilla bean custard (V)

Selection of cheese & oatcakes (V)

Plum & apple chutney

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.

Menu may be subject to small changes based on supply chain, however all information correct at time of going to print.

