



NEW YEAR'S DAY LUNCH

AMUSE BOUCHE

Home-made soup of the day (V)

TO START

Asparagus spears

Hollandaise sauce, poached egg, herb oil

Beetroot gravadlax

Mixed leaves, lemon oil, capers

Potato rosti

Roasted baby peppers, aubergine, pesto purée, pickled courgette

TO FOLLOW

Roast sirloin of beef

Roast potato, roasted parsnip, sticky red cabbage, roasted root vegetables, cauliflower cheese, red wine jus

Roast loin of pork

Roast potato, roasted parsnip, sticky red cabbage, roasted root vegetables, cauliflower cheese, red wine jus

Fillet of seabass

Crushed new potato, tomato tapenade, leek oil

Roast broccoli

Pickled purple broccoli, watercress sauce, roasted shallot, broccoli purée (Vg)

2 meats £5 / Additional sides £4 each: cauliflower cheese, glazed carrots, green beans

TO FINISH

Pain au chocolat bread & butter pudding, vanilla crème Anglaise

Rose & raspberry éclair

Vanilla & white chocolate delice

Fruit salad

3 courses £39 per person

HandPICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.