



NEW YEAR 'S DAY LUNCH MENU

£45 per person for 3 courses

TO START

Chicken, leek and ham terrine
pickled girolles, piccalilli, tarragon mayonnaise, honey & grain mustard dressing

Oven roasted butternut squash, blue cheese dressing, pumpkin seeds, glazed pear (v)

Vegan feta cheese tian (ve)
red pepper dressing and baby leaves and coriander oil

Spicy parsnip velouté (v)
with chive cream

TO FOLLOW

Roasted topside of beef with Yorkshire pudding

Roasted loin of pork with apple sauce and stuffing

Baked south coast, Welsh rarebit, green tomato, beetroot oil

Hispi cabbage (ve)
Miso onion puree, garlic ciabatta croutons, vegan black pudding, crispy onion

All main courses are served with seasonal vegetables and potatoes

TO FINISH

A taste of chocolate

Sticky toffee pudding, toffee sauce, vanilla ice-cream

Apple crumble, cinnamon crème Anglaise

Selection of cheese, crackers and chutney

Coffee and petits fours

This is a sample menu only. Dishes are subject to change and correct at time of publishing. Selected dishes can be adapted for allergens and intolerances. All 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 is required, please ask a member of the team

*Hand*PICKED
HOTELS

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