

NEW YEAR'S DAY MENU

STARTERS

CREAMY JERUSALEM ARTICHOKE SOUP

with chestnut crème fraîche and crusty cob vg

COLDWATER PRAWNS

with bloody mary sauce and brown crusty roll

CHICKEN LIVER, RUM & RAISIN PÂTÉ

with crusty baguette

BREAD & DIPS

with marinated olives

CRANBERRY, HAZELNUT & BUTE ISLAND ARANCINI

with stone's ginger wine relish vo

MAINS

SLOW BRAISED SHIN OF BEEF

with creamy mash potatoes and buttered green beans

BEER BATTERD HADDOCK

with minted mushy peas and hand cut chips

HOMEMADE PIE OF THE DAY

All served with hand cut chips, minted mushy peas and red wine jus

14oz GAMMON

with grilled pineapple, hand cut chips and fried egg

SWEET POTATO, APRICOT & CHESTNUT LOAF

with honey glazed figs, buttered greens and sautéed potatoes v

LASAGNE VERDI

with truffled wild mushrooms and garlic bread v

6oz GOURMET BURGER

with mature cheddar, tomato and burger relish on a brioche bun with skinny fries

DESSERTS

CHOCOLATE BROWNIE

with chocolate sauce and vanilla ice cream vgo

COFFEE & WHISKY BAKED CHEESECAKE

with caramel sauce and espresso marshmallows

STICKY FIGGY PUDDING

with clotted cream ice cream and toffee sauce

CHRISTMAS PUDDING

with rum sauce

LEMON CURD & RASPBERRY ETON MESS

with berry coulis and Chantilly cream