



New Year's Day Lunch

£29.50

Monday 1 January 2018

STARTERS

Smoked fish tartare
with dill vinaigrette and
Avruga caviar

**Mint and cumin infused
chicken tikka**
with mango chutney and
poppadum crisps

**Prosciutto wrapped ham hock
and caper berry ballotine**
with chunky relish and aromatic
herb oil

Trio of Galia melon
with winter berry sorbet and
Champagne jelly

**Cream of roasted butternut
and rosemary soup**
with toasted pumpkin seeds

MAINS

Roasted sirloin of beef
with Yorkshire pudding with
rosemary roasted potatoes,
seasonal vegetables and
traditional gravy
(Supplement £2.00)

Five spice duck breast
with red cabbage sauerkraut
and Port jus

Oven roasted fillet of Seabass
with baby potato and scallion
ecrasse, lime and herb butter

**Yoghurt and cumin
marinated Tiger prawn
and salmon skewers**
with saffron and raisin couscous

**Wild mushroom and
spinach cannelloni**
with creamy herb sauce,
mozzarella and basil gratinate

DESSERTS

Sticky ginger sponge
with apricot jam and
crème Anglaise

**Dark Belgian chocolate
and pear mousse**
with langue de chat biscuit

**Caramelised peanut
crème brulee**
with crispy honeycomb

Key lime pie
with berry compote and
Madagascar vanilla ice cream

Meadow Court Farm cheese
with walnuts, celery, grapes
and biscuits

**Freshly ground coffee
and mince pies**