



NEW YEARS DAY 2025

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Served 12.00-16.00

Two Courses £26 / Three Courses £32
Half Price for Children

£5pp non-refundable deposit required at time of booking



STARTERS

- Salad of Cold Water Prawns, Avocado & Smoked Salmon** GFA
- Spiced Winter Vegetable Soup** VEGAN GFA
- Garlic Mushrooms, Cheddar Sauce, toasted ciabatta** V GFA
- Local Brixworth Pate, red onion chutney, toasts** GFA
- Breaded Brie Wedges with sweet fig jam** v

MAIN MEALS

- Roast Topside of Scottish Beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy** GFA
- Slow Cooked Lamb Shoulder, roast potatoes, seasonal vegetables, redcurrant & rosemary jus** GFA
- Filo Wrapped Salmon Fillet en Crouete, new potato & lemon hash, crushed peas**

Chicken Supreme, potato dauphinoise, Tenderstem broccoli, chestnut mushroom & thyme cream sauce GFA

Roasted Vegetable Tagine, Moroccan couscous VEGAN

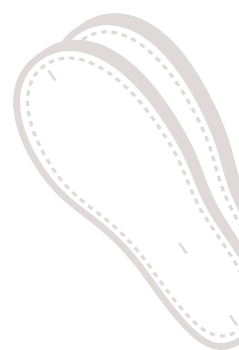
Half Portions for Children

or

Chicken Breast Nuggets / Fish Fingers / Butchers Sausages

DESSERTS

- Chocolate & Orange Cheesecake**
- Warm Chantilly Patisserie Apple Strudel, vanilla custard**
- Apricot & Almond Panna Cotta, shortbread biscuits** GFA
- Sticky Toffee Pudding, custard or vanilla ice cream**
- Luxury Ice Cream Bowl** GFA / VEGAN AVAILABLE
- Cheese Selection, grapes, celery, onion chutney, artisan biscuits** GFA



Please notify a member of staff should you have any dietary requirements or allergies and we will be happy to help. *We ask that children remain seated in the restaurant.*

GFA = Gluten Free Available / GF = Gluten Free / (V) = Vegetarian