

## **NEW YEARS DAY MENU**



**SOUP OF THE DAY**

**TRADITIONAL PRAWN COCKTAIL SALAD**

**PRESSED HAM HOCK TERRINE WITH PICALILLI CHUTNEY AND WARM BRIOCHE**

**PICKLED SEA BREAM IN CHILLI AND SAFFRON WITH CUCUMBER AND RED PEPPER RIBBONS**

**MELON AND HOMEMADE FRUIT COMPOTE**

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**ROAST BEEF WITH YORKSHIRE PUDDING AND HORSERADISH CREAM**

**ROAST LEG OF LAMB WITH MINT FROTH AND RED WINE SAUCE**

**CHARGRILLED CHICKEN BREAST WITH WILTED GREENS AND PEPPERCORN SAUCE**

**POACHED SALMON WITH PRAWNS AND CHILLI IN A SOY AND HONEY SAUCE**

**MUSHROOM AND POTATO PATHIVIER WITH A RED WINE REDUCTION**

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**SELECTION OF DESSERTS**

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**MAIN COURSE £8.95  
TWO COURSES £10.25  
THREE COURSES £14.95**

