



NEW YEARS EVE 2023

On arrival

Warming root vegetable soup, with a hint of spice, served with warm rolls

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Roast Options

21 Day matured Topside of Beef
Garlic & Rosemary infused Leg of Mutton
Honey & Orange glazed Roast Gammon
Aspall Cider infused Breast of Turkey
Aspall Cider infused Shoulder of Pork

The above are precision cooked, or marinated, for maximum tenderness and flavour.
Served with Roast potatoes, a pigs in blanket, chestnut and cranberry stuffing, a Yorkshire
Pudding, seasonal vegetables and home-made gravy

Vegetarian Lasagne

Baby corn, mushroom, spinach, leek and red pepper cheesy lasagne, served
with a mixed salad V

Seafood

Sweet and spiced seafood tagine with coriander rice and a mixed salad

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Desserts

Ginger Sticky Toffee Pudding, served with vanilla ice-cream
An individual serving of Christmas Pudding with brandy custard
Apple and minced meat Crumble with vanilla ice-cream
Spiced Orange Crème Brulee with macarons
Cheese selection with biscuits and a small Port
Add £3.75

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£35 per person

A discretionary 10% service charge is added to all bills.