

**NEW YEARS DAY**

**Adults £22.95**

**Under 16's £11.95**

**Starters**

**Smoked chicken and chorizo terrine** – pickled walnuts, toasted sourdough

**Prawn cocktail** – vodka and paprika Marie rose sauce, cucumber and rocket salad

**Chestnut and parsnip risotto** – herb oil, parmesan crisp

**Leek and potato soup** – blue cheese croutons

**Mains**

**Roast sirloin of beef** – Yorkshire pudding, duck fat roast potatoes, claret jus

**Roast loin of pork** – Yorkshire pudding, duck fat roast potatoes, stuffing, gravy

**Citrus butter basted turkey crown** – pigs in blankets, roast potatoes, stuffing, gravy

**Sweet potato and red pepper galette** – spiced grilled courgette, apricot cous cous

All served with seasonal vegetables

**Desserts**

**Vanilla and clementine crème brulee** – Grantham gingerbread

**Caramel apple crumble** – custard

**Dark chocolate mousse** – pistachio shortbread

**Sloe gin & bitter tonic cheesecake** – poached winter fruits

**Followed by**

**Freshly brewed coffee** – after dinner chocolate mint

(ve) – denotes vegan

A deposit of £10 per person is required at the time of booking, this deposit is non-refundable and non-transferable if your table is cancelled or amended.

