



NEW YEAR'S DAY DINNER

Starters

Carrot & Coriander Soup with Sweetened Ginger (VG)

Oaked Smoked Salmon

Warm blinis pancake, sauce gribiche, deep fried capers

Fried Halloumi Cake (V)

Asian slaw, chilli, soy and lime dressing

Scotch Egg

Caramelised onion, sage, apricots, American mustard mayo, curly endive

Mains

Roasted Lamb Rump

Honey mint mustard crust, dauphinoise potatoes, roasted root vegetables, redcurrant jus

Chicken Roulade Chasseur

Mushrooms, roasted shallot, tomato, tarragon sauce, roasted new potatoes

Medley of Fish & King Prawns

Cooked in a saffron white wine cream sauce, with artichokes, petit pois, pilaf rice

Wild Mushroom & Crown Prince Squash Risotto (V)(VGA)

Soft herbs, parmesan

Dessert

Chocolate & Salted Caramel Marquise (VGA)

Vanilla ice cream, raspberry coulis

Boxford Farms Bramley Apple Sticky Toffee Pudding (VGA)

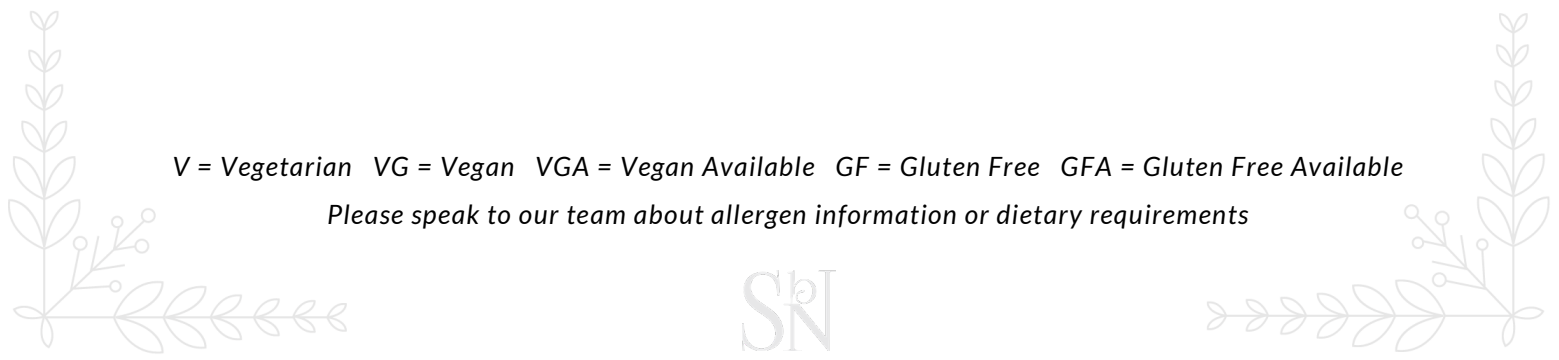
Caramel sauce, clotted cream

Baked New York Vanilla Cheesecake

Black cherry compote, vanilla ice cream, chocolate streusel crumbs

Cheese Plate

Homemade Boxford Farms fruit chutney, grapes, savoury biscuits



V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

Please speak to our team about allergen information or dietary requirements

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