

New Year's Carvery

Starter

Red Lentil & Vegetable Soup

Herb Oil, Crusty Bread

Main Courses

Chef-Carved Roast Beef or Roast Pork

Served with Rosemary Roast New Potatoes, a Medley of Seasonal Vegetables, and Traditional Accompaniments Including Yorkshire Pudding, Stuffing, and Rich Gravy

Creamy Seafood Gratin

Smoked Haddock, Salmon, and Prawns in a White Wine & Herb Cream Sauce,
Topped with Buttery Potato Gratin and Glazed Mature Cheddar

Roasted Vegetable & Goat's Cheese Tart

Caramelised Red Onion, Roasted Peppers, Courgette & Cherry Tomatoes
in a Crisp Puff Pastry Case, Topped with Creamy Goat's Cheese

Desserts

Bramley Apple & Pear Crumble

Warm Spiced Apple and Pear filling, topped with a
Golden Oat Crumble, served with Smooth Vanilla Custard

Baked Vanilla Cheesecake

Creamy Vanilla Cheesecake on a Buttery Biscuit Base,
Served with Soft Chantilly Cream and a hint of Citrus Zest

Chantilly-Filled Profiteroles

Warm Chocolate Sauce, Arran Vanilla Ice Cream

To Finish

Freshly Brewed Tea or Coffee

Served with Chocolate Mints