



New Years Day Lunch Menu

Tomato and Basil Soup

A homemade vegetarian soup

Deep Fried Brie

A wedge of French brie, breadcrumb, deep fried and served with a redcurrant sauce

Spicy Cod and Salmon Fishcakes

with turmeric rice and a curry sauce

King Prawns

Half a dozen king prawns sautéed in garlic butter, served with a Crusty roll

Chicken Liver Parfait

A smooth chicken liver pate served with apple and grape chutney and melba toast

Roast Fore Rib of Beef

A prime sirloin roasted rare served with Essex soufflé, roast potatoes and horseradish

Roast Breast of Chicken

Roasted breast of chicken, served with roast potatoes and a rich gravy

Roast Breast of Shoulder of Pork

Slow Roasted served with apple sauce, roast potatoes and a rich gravy

Fillet of Sea Bass

Grilled fillet of sea bass served with stir fried vegetables and a tarragon sauce

Lamb Wellington

Fillet of lamb wrapped in puff pastry baked golden served on creamed spinach with a redcurrant sauce

Baked Fillet of Salmon

Fillet of salmon baked in foil with white wine and herbs served with mussels and a dry vermouth sauce

Vegetable Puff Pastry Parcel

Stir fried vegetables wrapped in puff pastry with a chive sauce

Sticky Toffee Pudding

sticky date sponge served with butterscotch sauce

Bread and Butter Pudding

A rich pudding served with anglaise and ice cream

Crème Brûlée

An egg custard dessert with a caramelized topping

£59.50 per head (service charge not included)