**New Years Day**

2 course £49.00 / 3 course £55.00

Children £19.99 under 5 £9.00

**STARTERS**

**Roasted Tomato & Red Pepper soup**

Served with Fresh Warm Bread

**Thyme Infused Baked Camembert**

Served with Warm Breads & Sun kissed Tomatoes

**Classic King Prawn Cocktail**

Topped with Cucumber, Seafood Sauce & Farmhouse Bread

**Creamy Garlic Mushroom**

Chunky Mushrooms Served with Toasted Ciabatta

**Duck & Orange Pate**

Served with Leaves, Homemade Chutney &Warm Breads

**MAINS**

**Classic Roast Beef**

 Slow Roasted Sirloin Beef with Roasted Potatoes, Yorkshire Pudding, Fresh Glazed Vegetables & Red Wine Gravy

**10oz RibEye Steak**

Served with Triple Cooked Chips, Confit Beef Tomato & Wild Flat Mushroom

With a Red Wine Jus or a Peppercorn Sauce

**Grilled Halibut**

Topped with King Prawn Served with Dauphinoise Potatoes in Creamy White Wine Sauce Finished with Crispy Kale

**Spinach & Ricotta Cannelloni**

Baked & Served with Fresh Salad & Garlic Bread

**Vegetarian Nut Roast**

A Rich Nut Roast Made with Cashews, Almonds & Mushrooms Topped with Juicy Cranberries & Chestnuts

Served with Roast Potatoes, Carrots, Glazed Winter Greens with Sage & onion Stuffing

 **DESSERTS**

Fruits of The Forest Cheesecake

Chocolate Fudge Cake

Tiramisu

Lemon Cheesecake

Cheeseboard