

NEW YEAR'S DAY

2 courses £32 or 3 courses £38

Served 12pm - 2pm

STARTER

Black-Eyed Pea Soup (GF)

With Crusty Bloomer

Prawn, Smoked Salmon & Avacado Platter (GF)

With rye bread

Chicken Liver & Wild Mushroom Pate (GF)

With Chilli Jam & toasted sourdough

Pan-fried Wild Mushrooms (V)(VE) (GF)

On a garlic ciabatta, with a blue cheese and port drizzle

MAIN COURSE

Roast Leg of Lakeland Lamb (GF)

With a fine pan gravy

Roast Topside Of Beef (GF)

With Yorkshire Pudding

Pan-fried Fillet of Sea Trout (GF)

With a chilli, king prawn and saffron broth

Brie & Beetroot Tart (V)

DESSERT

Rhubarb & Apple Crumble (V)

With custard

Minted Chocolate Tart (V)

With double jersey ice cream

Eggnog Brulee (V)

With homemade shortbread

Assiette of Local Cheese (V) (GF)

With chutney & biscuits

