



## New Years Eve Lunch 2022

---

### Soup

**Turnip, horseradish & crispy beef** *rye sourdough*

---

### Starters

**Beetroot panna cotta** *smoked mackerel rilette, apple & horseradish*

**Galatian beef tartar** *celeriac, smoked duck egg yolk, beef dripping dressing*

**Persian lamb** *persian spiced lamb, moroccan cous cous, pomegranate & soy dressing, lime yoghurt*

**'Cheese & Onion'** *butter braised spring onion, lancashire black bomb cheese, toasted sourdough, onion seed dressing, crispy shallot (v)*

---

### Mains

**6oz beef rump steak** *confit tomato, roast chestnut mushroom, handcut chips, bearnaise sauce, cafe de paris butter*

**Outdoor reared pork loin** *crackling, bacon & caraway braised savoy cabbage, champ potato, sage gravy, bramley apple sauce*

**Herb crusted plaice fillet** *crushed potato, petit pois a la francaise, sauce gribiche, butter emulsion*

**Salt baked celeriac** *pickled apple, potato & walnut terrine, celeriac puree (v)*

---

### Dessert

#### **Assiette of desserts**

*Christmas pudding bread & butter pudding*

*Chocolate & praline tart*

*Orange & cointreau panna cotta*

#### **OR**

**Selection of British Cheeses** *chutney, fruit, biscuits*

---

Vegan and childrens options available

---

Four courses £35 per person