

New Years Day Lunch Menu

SELECTION OF SALADS & STARTERS

Quinoa Salad, roasted butternut squash, pomegranate & feta (7) GF, V
Orzo Pasta Salad, sun-blushed tomatoes, basil & olives (1) DF, PB, V
Scottish Smoked Salmon & Cured Fish Selection, capers, shallots & lemon (4) GF, DF
Italian Charcuterie & Estate Terrines, cornichons, olives & artisan chutneys (10,12)
Burrata & Heritage Tomato Salad, basil oil & aged balsamic (7,12) GF, V
Chicken Liver Parfait, red onion chutney & toasted brioche (1,7,12)
Seasonal Mixed Leaves, cucumber, tomatoes, red onion & house dressings GF, DF, PB, V

SOUP STATION

Roasted Tomato & Basil Velouté (7) GF, V
House-Baked Breads & Jersey Butter (1,7) V

CARVING STATION

Roasted Sirloin of Beef, Yorkshire pudding, horseradish jus (1,3,7,12)
Turkey breast, thighs, turkey roulade w/ bacon (1,12)
Apple sauce (VO) Mustard sauce (10) Horseradish sauce (3) cranberry sauce (VO)

MAIN DISHES

Veggie dish (pasta) (1,VO)
Roasted Salmon Fillet, lemon hollandaise (3,4,7) GF
Chicken Tikka Masala, steamed basmati rice (7) GF
Duck Fat Roast Potatoes GF, DF
Creamy Mashed Potatoes (7) GF, V
Carrot & Swede Mash (7) GF, V
Buttered Seasonal Vegetables (7) GF, V
Steamed Basmati Rice GF, DF, PB, V

DESSERTS

Selection of desserts & cheese from buffet (1,3,5,8,9)

TO FINISH

Tea & Coffee GF, DF, PB, V

1 = Gluten, 2 = Crustaceans, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Nuts, 9 = Celery,
10 = Mustard, 11 = Sesame, 12 = Sulphites, 13 = Lupin, 14 = Molluscs |
V = Vegan, GF = Gluten Free Option, VO = Vegetarian Option

"If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you.

Our food is prepared in a kitchen where nuts, gluten and other known allergens/ intolerances may be present."