

**NEW YEAR'S DAY 2025**  
**£39.50 PER PERSON**

**STARTERS**

ROASTED TOMATO AND RED PEPPER SOUP *(DF, GF, V, VG)*  
with basil oil

SMOKED CHICKEN, APRICOT AND PISTACHIO TERRINE *(DF, GF)*  
with a curry mayonnaise and dressed salad leaves

MACKEREL PATE  
*(GF adaption available on request only)*  
served with horseradish cream and beetroot, pickled carrot and cucumber ribbons  
and toasted ciabatta bread

ROASTED SWEET POTATO, FENNEL AND KENTISH BLUE CHEESE CROQUETTE *(V)*  
*(GF adaption available on request only)*  
served with an apple chutney, sweet potato crisps and a parsnip purée

**MAIN COURSES**

ROAST TOPSIDE OF BEEF (COOKED PINK)  
*(GF adaption available on request only)*  
Yorkshire pudding, roast potatoes and seasonal vegetables, red wine and bay leaf jus

SLOW HONEY GLAZED ROASTED GAMMON *(GF, DF)*  
leek and whole grain mustard sauce, roast potatoes and seasonal vegetables

HERB CRUSTED SALMON FILLET  
*(GF adaption available on request only)*  
served with toasted almond flakes, capers, beurre noisette and crushed garlic and lemon dill potato cake

BAKED AUBERGINE STEAK *(DF, GF, V, VG)*  
with confit garlic and thyme new potatoes, aubergine caviar, smoked tomato coulis and paprika oil

**DESSERTS**

LEMON CURD PARFAIT *(GF, V)*  
with raspberry coulis and meringue kisses

DARK CHOCOLATE TORTE *(V)*  
with vanilla pod ice cream and white chocolate sauce

CHERRY BAKWELL TART *(V)*  
with Chantilly cream and a kirsch syrup

CARROT CAKE *(DF, GF, V, VG)*  
pistachio frosting and vegan vanilla ice cream

SELECTION OF KENTISH AND CONTINENTAL CHEESES *(V)*  
*(GF adaption available on request only)*  
a selection of fine cheeses, celery, grapes, and chutney

**COFFEE & PETIT FOURS**

**CHILDREN'S NEW YEAR'S DAY 2025**  
**£20.00 PER CHILD**

**STARTERS**

TOMATO SOUP (V)

GARLIC BREAD SLICES (V)

*with or without cheese (DF without cheese)*

CRUDITÉS WITH DIPS (GF, V)

**MAIN COURSES**

ROAST TOPSIDE OF BEEF (COOKED PINK)

(GF adaption available)

with Yorkshire pudding, roasted potatoes and vegetables

BREADED CHICKEN OR FISH GOUJONS

with chips and peas

CUMBERLAND SAUSAGES (DF)

with mashed potato & vegetables

PASTA (V)

with tomato sauce & grated cheddar cheese

**DESSERTS**

CHERRY BAKEWELL TART (V)

with Chantilly cream

CHOCOLATE BROWNIE (V)

with vanilla ice cream

SELECTION OF ICE CREAM (GF, V)

with vanilla, strawberry and chocolate ice cream

FRESH FRUIT SALAD (DF, GF, V, VG)

**INCLUSIVE OF UNLIMITED SQUASH OR JUICE**

*DF – DAIRY FREE    GF – GLUTEN FREE    V – VEGETARIAN    VG – VEGAN*