



New Year's Day Lunch Menu

Tomato and Basil Soup

A homemade vegetarian soup

Deep Fried Brie

Breadcrumbs, deep fried and served with a redcurrant sauce

Spicy Salmon and Cod Fishcakes

Breadcrumbs and fried, served with mango chutney a curry sauce

Smoked Duck and Goats Cheese Salad

Slices of smoked duck breast with croutons and a raspberry vinaigrette

Chicken Liver Parfait

A smooth chicken liver pate served with apple chutney and melba toast



Roast Fore Rib of Beef

Roasted rare with Essex Souffle and Horseradish

Thick Cut Fillet of Cod

Wrapped in Parma Ham, served on parsley mash with king prawns and a chive sauce

Roast Chicken

Roasted breast and leg of chicken served with a red wine gravy

Fillet of Sea Bass

Grilled fillet of sea bass topped with a crab mousse, served with stir fried vegetables and a saffron sauce

Roast Breast of Duck

Breast of duck marinated in honey, served with a honey and soy sauce

Roast Leg of Lamb

With roast potatoes and mince sauce

Salmon 'en croute'

Baked golden with a lemon and parsley sauce

CONTINUES OVER

Make a booking

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New Year's Day Lunch Menu *CONTINUED*

Toffee Cheesecake

A light Toffee cheesecake with a Banana ice cream

Sticky Toffee Pudding

Sticky date sponge served with Butterscotch sauce and Vanilla ice cream

Bread and Butter Pudding

A rich pudding served with Anglaise and Vanilla ice cream

Crème Brûlée

An egg custard dessert with a caramelized topping

Ice cream

A selection of Vanilla, Chocolate and Strawberry

£35.95 per head (service charge not included)

(Menu is subject to change)

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