

NEW YEARS DAY

2 Course Hot Lunch Buffet

Slow Cooked Cherry & Whisky Glazed Gammon (GF)

Venison Pie

Slow cooked venison & vegetables in red wine and herbs topped with a suet crust

Roasted Pork Tenderloin

With cider & sage cream jus (GF)

Oven Baked Cod Loin

Parmesan, garlic & herb crumb with white wine and lemon sauce (GF)

Roasted Aubergine

Filled with couscous, sun-dried tomatoes & olives, topped with mozzarella and served with tomato and basil sauce (GF, V, VEA)

All main courses are served with seasonal greens and a choice of potatoes from the buffet.

Selection of Desserts from the Board

£27 Adult

£15 Child (Under 12)

GF – Gluten Free, GFA – Gluten Free Available, VEA – Vegan Available

Please advise of any dietary requirements at the time of booking.