**New Year’s Eve Lunch 2019**

Seasonal Soup of the Day

Blue Cheese Panna Cotta, Poached Pear, Candied Walnuts

Cheltenham Gin & Beetroot Cured Sea Trout, Horseradish Cream, Apple & Caviar

Ballotine of Confit Duck, Kumquats, Celeriac Remoulade, Orange Jelly

Carpaccio of Beef, Silver Skin onion, Parmesan Custard, Baby Watercress

Roast 28 Day Dry Aged Scotch Sirloin of Beef, Yorkshire Pudding, Horseradish Cream

Roasted Paddock Farm Loin of Pork, Apple Sauce, Sage & Onion Stuffing, Sage Jus

Roast Bronze Turkey Crown, Pistachio & Raisin Seasoning, Chipolatas, Cranberry Sauce

***The above roasts are served with Roast Potatoes, Cotswold Seasonal Vegetables***

Pan Fried Hake, Sea Food Chowder, Sea Asparagus, Crispy Seaweed

Pan Roasted Whole Plaice, Dill Mash Potato, Caper & Lemon Butter Sauce

Cauliflower Steak, Cauliflower Puree, Sprout Barley, Miso Vinaigrette

Dark Chocolate & Orange Delice, Blood Orange Sorbet

Warm Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream

Mixed Berry Parfait, Granola, Cinnamon Sponge

Pear Tarte Tatin, Cinnamon Ice Cream

Three British Cheeses, Biscuits, Grapes, Chutney

**Live Pianist Jonny Holmes playing throughout the afternoon**

**Three Courses with a Glass of Fizz on arrival £50.00 per person**