



# New Years Eve 2025 Lunch Menu

## Starters

- \*Tempura Battered King Prawns with a Sweet Chilli Dip
- \*Stilton & Mushroom Rarebit with a Red Onion Chutney (v)
- \*Highland Vegetable Soup with Rustic Ciabatta (v) (GF Bread Available)
- \*Chicken Liver & Spiced Plum Pate with Apple & Cider Chutney (GF Bread Available)

## Main Course

- \*Grasmere Farms Roast Pork Loin
- \*Lincolnshire Red Sirloin of Beef
- \*Sugar & Mustard Glazed Gammon

All served with

Pigs in Blankets, Sausage Meat, Sage and Onion Stuffing served with Roast Potatoes, Seasonal British Vegetables, Yorkshire Pudding and The Poachers Gravy

\*Vegan Sweet Potato, Chestnut & Cranberry Loaf  
served with Sage and Onion Stuffing, Roast Potatoes,  
British Seasonal Vegetables, Yorkshire Pudding and a Vegetable Stock Gravy (v)

## Desserts

- \*Panettone Bread & Butter Pudding
- \*Caramel Apple Crumble Pie
- \*Brown Sugar & Rum Cheesecake
- \*Blood Orange Pannacotta Tart

Please Note – More Gluten Free and Vegan options available on request

2 Courses £29.50 per person – 3 Courses £37 per person

Pre-order and a £10 Non-refundable deposit per person required

Children's Lunch (Under 13's) Soup, Chicken Breast & Ice Cream £20 per Child