



## New Year's Day Lunch

Let's kick off 2023 in culinary style - enjoy lunch in our award winning AA Rosette Coast Restaurant.

Adults - 2 courses £27.00 | 3 courses £33.00 per person

Children 3 to 12 years old - 2 courses £13.50 | 3 courses £16.50 per person

### Starters

Leek and potato soup with garlic croutons and crispy kale (VG | V | DF | EF | GF CROUTONS)

Prawn and smoked salmon with dill blini, lemon gel, sour cream, and marinated cucumber

Beetroot and chicory salad with crumbled stilton, charred orange, toasted walnuts, and pomegranate (V | GF | EF)

Stuffed vine leaves with hummus, tzatziki, and pitta bread (V | EF)

### Main Courses

Pork belly with garlic mash, kale, carrots, cider apple sauce and pork quaver (GF)

Roast forerib of beef with Yorkshire pudding and horseradish, roast potatoes, roasted root vegetables and red wine gravy

Garlic and herb marinated cornfed chicken suprême with roast potatoes, vegetables, and white wine velouté (GF | EF)

Pan fried salmon with garlic mash, tenderstem broccoli, creamed spinach, olives, and a tomato dressing (GF | EF)

Roasted red pepper stuffed with mushroom paella, carrot purée, onion petals and kale (VG | V | EF | DF | GF)

### Desserts

Lemon meringue with raspberries and lemon balm (GF)

Chocolate brownie with salted caramel ice cream and glazed chocolate sauce

Vegan Bakewell tart with macerated strawberry compote and sweetened plant based yoghurt (VG | V | EF | DF)

Selection of ice creams and sorbets (GF)

Please note that this menu is subject to change due to supply chain issues.