

New Year's Day Lunch

AS WE WELCOME 2025, WE INVITE YOU TO INDULGE IN A DIVINE CULINARY EXPERIENCE AT OUR AWARD-WINNING AA ROSETTE COAST RESTAURANT. SAVOUR THE FLAVOUR OF OUR METICULOUSLY PREPARED 3-COURSE LUNCH.

OUR MENU SHOWCASES THE FINEST LOCAL PRODUCE, WITH EACH DISH REFLECTING THE SEASON'S BOUNTY. SO, LET'S BEGIN THE YEAR ON A HIGH NOTE, LIFTED BY THE EXQUISITE TASTES OF OUR ESTEEMED ESTABLISHMENT. LUXURIOUS DINING EXPERIENCES AWAIT YOU AT OUR COAST RESTAURANT, WHERE CULINARY BRILLIANCE MEETS IMPECCABLE SERVICE. YOUR TABLE IS WAITING.

£35.00 PER ADULT & £18.00 CHILDREN AGED 3 TO 12 YEARS OLD

STARTERS

TOMATO & BASIL SOUP (VG)

SEAFOOD VOL AU VENT, PRAWN SALMON, SMOKED HADDOCK
SMOKED HAM HOCK BUBBLE & SQUEAK, POACHED EGG, HOLLANDAISE (GF)
BUTTERNUT SQUASH & ONION FRITTER, SKORDALIA DIP (VG)

MAINS

SLOW ROASTED PORK BELLY, SAVOY CABBAGE, LARDONS, FONDANT POTATO, ROSEMARY JUS
ROAST RIB OF BEEF, YORKSHIRE PUDDING, ROAST POTATOES, ROOT VEG, WILTED GREENS , JUS
ROASTED CHICKEN, COLCANNON MASH, KALE, TARRAGON & MUSHROOM GRAVY
ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI,
SAUCE VIERGE
CELERIAC & BEETROOT WELLINGTON, ARTICHOKE PURÉE, TENDERSTEM BROCCOLI, TOMATO &
CUMIN SAUCE (V)

DESSERTS

LEMON MERINGUE ROULADE, RASPBERRY SORBET
CHOCOLATE BROWNIE, SLATED CARAMEL ICE CREAM & CHOCOLATE SAUCE (GF)
PEAR AND ALMOND TART, RASPBERRY COULIS, CLOTTED CREAM ICE CREAM
CITRUS POLENTA CAKE, MAPLE SYRUP, SOUR CHERRY COMPOTE (GF)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE

