

New Years Day Luncheon

12:00pm to 3:30pm

£25 per person

Starters

Soup (v)

Cream of White Onion Soup with Winter Truffle Oil

Tart (v)

Goats Cheese & Caramelised Red Onion Tart

Terrine

Ham Hock & Green Peppercorn Terrine with Honey Mustard Dressing

Salad (v)

Cropwell Bishop Stilton, Walnut & Spiced Pear Salad with Champagne Vinaigrette

Fishcakes

Haddock & Salmon Fishcakes with Caper & Lemon Hollandaise

Main Courses

Beef

Roast Sirloin of Beef (**Served Medium**) with a Yorkshire Pudding, Goose Fat Roasted Potatoes, Seasonal Vegetables and Gravy

Pork

Roast Loin of Pork with Stuffing, Goose Fat Roasted Potatoes, Seasonal Vegetables and Gravy

Salmon

Pan Fried Salmon Fillet with Creamy Mash, Green Beans and a Mussel & Leek Cream

Chicken

Chicken Breast Stuffed with Black Pudding and Wrapped in Pancetta, with Creamy Mash, Green Beans and Port Sauce

Risotto (v)

Black Truffle & Spinach Risotto with Parmesan and Asparagus

Side Orders: Home Made Chunky Chips, Vegetables of the Day, Garlic Ciabatta, Goose Fat Roasted Potatoes £2.50 Each

Desserts

Passion Fruit Cheese Cake with Mango Coulis

Chocolate & Hazelnut Tart with Clotted Cream

Sticky Toffee Pudding with Cinnamon Ice Cream

Service is at your Discretion

£10 per person deposit is required to secure your reservation. All parties of all sizes must pre-order their food. Meal choices and all deposits are required by 14th December 2008. Deposits are non refundable in the event of a cancellation. The bar closes at 5.30pm and the venue closes at 6pm. Tom Browns is closed on the evening of New Years Day.