

# TALK OF THE TOWN

## BAR & GRILL

### *New Years Day 3 Course Carvery*

#### *Starters*

Butternut & Sage Soup with a Parmesan Crisp served with warm Bread Cob  
Smoked Salmon & Prawns dressed with Vodka & Dill Creme Fraiche on Fresh Rocket  
Duck & Blood Orange Gin Pate with Cumberland Jelly & Toasted Sourdough  
Melon Fan with Winter Berries and Rhubarb & Ginger Gin Coulis

#### *Mains from The Carvery*

Roast Beef, Ham, Turkey & Pork with Yorkshire Pudding, Chestnut Pork Stuffing & Pigs  
in Blankets, Potatoes Roasted in Duck Fat & a Selection of Seasonal Vegetables

Oven Baked Salmon Fillet in a Dill & Lemon Butter Sauce  
or  
Goats Cheese & Butternut Squash Risotto topped with Crispy Sage  
(either served with the carvery selection of vegetables)

#### *Desserts*

Triple Chocolate Fudge Cake  
Winter Berry and Raspberry Gin Eton Mess  
Salted Caramel Cheesecake  
Spiced Rum, Mascarpone & Christmas Pudding Strudel with a Cinnamon infused Cream  
Selection of Cheese & Biscuits with Chutney Relish & Celery garnish

## ***Children under 12's Menu***

### ***Starters***

Butternut Soup with a Bread Roll

Melon Fan with Fruit Coulis

Prawn Cocktail

### ***Mains***

Junior Carvery Dinner

or

Chicken Nuggets, Chips & Beans

### ***Desserts***

Chocolate Brownie with a Scoop of Vanilla Ice Cream

or

Strawberry Ice Cream Sundae with Wafers  
(Strawberry & Vanilla)

£29.95 per Adult - £14.95 Children Under 12's

*\*Please advise staff of any allergens*