

NEWTON COURT

Starters

Soup of the day, Artisan Bread (GF*, V, Ve)
Smoked Salmon Mousse, Lemon & Dill dressed leaves, Pickled Capers (GF)
Ham Hock and Pink Peppercorn Terrine, Spiced Apple & Pear Chutney,
Toasted Sourdough (GF*)
Creamy Madeira Mushrooms on Wholemeal Toast (V, *Ve)

Mains

Sirloin of Herefordshire Beef, Celeriac and Horseradish Puree (GF*)
Thyme Roasted Chicken Breast, Homemade Bread Sauce (GF*)
Wild Mushroom and Chestnut Wellington (V, Ve)

Sides, served with all dishes

Maldon Sea Salt Rosemary Roasted Potatoes
Maple & Thyme Roasted Carrots and Parsnips
Apple, Sage, Onion Stuffing
Winter Greens
Cauliflower Cheese
Yorkshire Pudding
Gaspung Goose Cider Gravy

Fish Dish of the day

Desserts

Clotted Cream Rice Pudding, Apple & Cinnamon Compote, Toasted
Almonds (GF, *Ve)
Salted Caramel Brownie, Rowlestone Ice Cream (DF*, GF*)
Orange Brioche Bread and Butter Pudding, Creme Anglaise
Lemon Posset, Winter Berry Compote, Shortbread Biscuit (GF*)

Allergens please let the server know

* = Alterations can be made to these dishes to accommodate allergens

Two courses: £24
Three courses: £30

Children's menu

One course £10
Two courses £15