

New Years Day Lunch

Two courses £32 | 3 courses £37

For the table

Warm green olives, citrus oil,
sea salt **gf vg** 4

House bread,
marmite butter 4

Whipped white beans,
paprika oil, crispy bread **vg** 4

Sliver skin anchovies,
parsley oil **gf** 4

Small plates

Roast parsnip soup, toasted
seeds, curry oil **vg**

Chicken liver parfait, Port
jelly, gherkins, toast **gf***

Whipped goats cheese, pears
poached in Chapel House
Estate sloe gin, walnuts **gf**

Breaded brie, spiced
cranberry sauce

Smoked Gressingham duck
breast, celeriac remoulade,
plum sauce **gf**

Salmon gravlax, horseradish
crème fraiche

Roasts

Roast sirloin of beef **gf***

Roast Chapel House Estate
honey glazed
gammon **gf***

Roasted cauliflower **gf* v**

Roasted Highland salmon,
parsley velouté **gf***

All the above meals come with

Roasted potatoes, maple glazed carrots, cauliflower cheese, tender stem broccoli, Yorkshire pudding and a rich hearty gravy.

Desserts

Sticky toffee pudding, toffee
sauce, vanilla ice-cream **v**

Mandarin panna-cotta,
mandarin compote,
cinnamon shortbread **gf***

Warm Camembert, apple &
pear chutney, butter, crackers
gf*

Buzz Fizz jelly, orange
sorbet **gf vg**

Chocolate brownie, chocolate
sauce, chocolate ice-cream **gf**

Affogato, coffee ice-cream

v

v-vegetarian vg-vegan gf-gluten free * available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies