



## New Year's Day Menu 2024

Heywood House Soup of the day, Herb oil, Crusted Bread Tuille

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Warm Confit Duck, Layers of Crisp Butter Pastry, Cumberland Dressing

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Garlic, Chilli and King Prawn Bruschetta, Pea Shoot Salad

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Salad of Heritage Beetroots, Pickled Walnuts, Whipped Goats Cheese, Pesto Dressing (V)

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Perl Las Welsh Blue Cheese and Leek Tart, Tomato Salsa (V)

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Roast Sirloin of Beef, Butter Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Red Wine Gravy

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Slow Confit Maple Glazed Belly Pork, Colcannon Mash, Sticky Red Cabbage, Apple Sauce,  
Grain Mustard Jus

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Grilled Fish of the Day Served with Crushed New Potatoes, Seasonal Vegetables,  
Brown Shrimp & Caper Butter Sauce

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Cured Ham Wrapped Chicken Breast Glazed with Emmental Cheese, Herb New Potatoes,  
Red Onion Salad, Hollandaise Sauce

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Penne Pasta of Mushrooms, Spinach and Roast Sweet Potato, Salsa Verdi, Fresh Parmesan (V)

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Warm Mulled Spiced Berry Rice Pudding Crumble

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Irish Cream Crème Brûlée, Butter Shortbread

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Treacle Tart, Cornish Clotted Cream

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Heywood Bread and Butter Pudding, Cinnamon Custard

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Rich Chocolate Tart, Biscuit Ice Cream, Dark Chocolate Syrup

Three Courses £35.95 per person

Two Courses £28.95 per person

**To reserve your table call 01834 842 087**

- Dietary requirements to be advised at the time of booking
- Tables bookable from 12.30pm through to 8.45pm
- £15 deposit per person chargeable at the time of booking
- Children 5-12 yrs £28.95 for Three Courses
- Children 5-12 yrs £21.95 for Two Courses