New Year's Eve Menu

STARTERS

ROAST PARSNIP, ROSEMARY & TRUFFLE SOUP (VEA) (NGA) Parsnip crisps, olive oil, malted bloomer, butter

SEVERN & WYE SMOKED SALMON (NGA)

Lilliput capers, red onion, chives, lemon, malted bloomer, butter

BAKED CAMEMBERT (V) (NGA) ±

Apple & ale chutney, toasted bloomer, pea shoots

CHICKEN, PANCETTA & CRANBERRY TERRINE (NGA) ±

Tracklements onion marmalade, toasted malted bloomer, butter

MAINS

All served with broccoli, Brussel sprouts, roasted carrots & parsnips

RIBEYE STEAK & KING PRAWNS (NGA)

60z ribeye, whole king prawns, parsley butter, skin-on chips, watercress, caramelised lemon

PAN SEARED SALMON (NGA) ‡

Lemon & tarragon buttered baby potatoes, spinach, pea & white wine cream sauce

SWEET POTATO & CHESTNUT ROAST (FA) (NGA) ‡

Cranberries, mixed seeds, roast potatoes, red wine gravy

SLOW COOKED BEEF & HORSERADISH NGA ‡

Slow cooked beef, shredded and pressed, creamy mash, red wine gravy

PUDDINGS

MAPLE, CINNAMON & CRANBERRY WAFFLE V/VEA*

Chocolate sauce, vanilla ice cream (*vegan ice cream available)

CREAM FILLED PROFITEROLES (V) (NGA)

Chocolate sauce, toffee sauce, mini fudge pieces

TRILLIONAIRE TART (V)/(VEA)* (NGA)

Chocolate pastry with caramel & chocolate ganache, chocolate sauce, vanilla ice cream (*vegan ice cream available)

TOFFEE & HONEYCOMB CHEESECAKE (V) (NGA)

Chocolate sauce, vanilla ice cream

Mini mince pies, coffees and festive cocktails available

ADD A BRITISH CHEESE BOARD - £8.45 (V) (GA)

Somerset Brie, Black Bomber Cheddar, Clawson Stilton, grapes, Tracklements onion marmalade, cheese crackers, butter

NEW YEAR'S EVE 3 COURSES - £40