

New Year's Eve Menu

STARTERS

Roast parsnip & truffle soup, truffle oil, roasted hazelnuts, salted parsnip crisps, wild mushroom & thyme layered focaccia bread *Vea, Nga*

Severn & Wye smoked salmon, lilliput capers, red onion, chives, lemon, malted bloomer bread, butter *Nga*

Brie & cranberry tart, watercress, olive oil, cranberry sauce *V*

Duck, green peppercorn & orange terrine, orange & cranberry compote, baby gherkins, sourdough toast *Nga, †*

MAINS

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

Pan roasted chicken supreme, leek & mushroom cream sauce, truffle oil, buttered mash *Nga, †*

Beef fillet Wellington, buttery fondant potato, red wine & balsamic jus *†*

Duo of duck, Gressingham duck breast, confit duck pie, buttered fondant potato, red wine & balsamic jus *Nga, †*

Centre cut cod & Devonshire crab, crispy smashed baby potatoes, Prosecco cream & crab cream sauce *Nga, †*

Hasselback squash, maple balsamic glaze, confit garlic & thyme crumb, smashed hazelnuts & sage browned butter *Vea, Nga*

Mushroom bourguignon pie, buttered mash, red wine gravy *Vea, Nga, †*

PUDDINGS

Trillionaire tart, chocolate pastry with caramel & chocolate ganache, chocolate sauce, vegan vanilla ice cream *Vea, Nga*

Chocolate, almond & pistachio torte, blackcurrant compote, toasted pistachios, vegan vanilla ice cream *Vea, Nga*

Black Forest chocolate mess, chocolate sponge, morello cherry compote, amaretto infused whipped cream, chocolate sauce, vanilla pod ice cream *V, †*

Pecan, apple & cranberry tatin, honey & cinnamon pecans, whipped caramel cream, honeycomb ice cream *V*

Mini mince pies, coffees and festive cocktails available

NEW YEAR'S EVE 3 COURSES - £55

A discretionary service charge of 10% will be added to your bill for parties of 8 or more.
£20 deposit per person | Children 12 and under dine half price.

V Suitable for vegetarians. *Vea* Vegan option available. *Nga* Non-gluten option available. *†* Contains alcohol.