

NYE MENU



STARTERS

Wild Mushroom & Chestnut Soup VEA NGA
Crispy onions, toasted seeds, malted bloomer, butter

King Prawn & Avocado Cocktail NGA
Baby gem lettuce, diced tomato & cucumber, Marie Rose sauce,
malted bloomer, butter

Crispy Brie Bites V
Cranberry & smoky jam

Chicken, Pancetta & Cranberry Terrine NGA
Smoky jam, pea shoots, toasted malted bloomer, butter

MAINS

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

Ribeye Steak & King Prawns NGA
6oz 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

Beetroot Wellington VEA ‡
Hasselback potatoes, red wine gravy

Slow-Braised Lamb Shank NGA ‡
Creamy mash, red wine and cranberry jus, rosemary

PUDDINGS

Apple & Cranberry Tart Tatin V
Whipped caramel cream, vanilla ice cream

Trillionaire Tart VEA* NGA
Chocolate pastry with toffee sauce & chocolate filling, honeycomb ice cream
(*vegan ice cream available)

Chocolate & Cherry Cheesecake VEA* NGA
Chocolate sauce, vanilla ice cream (*Vegan ice cream available)

Raspberry & White Chocolate Roulade V NGA
Raspberry coulis, freeze dried raspberries, pouring cream

Mini mince pies, coffees and festive cocktails available

ADD A BRITISH CHEESE BOARD - £7.45 V NGA

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

NEW YEAR'S EVE 3 COURSES - £40

£10 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.