

..New Year's Eve Menu..

2 courses £25.00 3 courses £33.00

To Start...

Pan seared scallops, minted pea puree, crispy pancetta and micro basil

Wild mushroom risotto with truffle oil, topped with goat's curd (V)

Potted duck, toasted sourdough bread and a plum chutney

Asian pear and maple salad, toasted walnuts, seasonal greens, sesame seeds and a peanut dressing (V)

The Main Event...

Roasted pheasant breasts, squash puree, dauphinois potatoes, pancetta wrapped asparagus, toasted pumpkin seeds, cranberry compote

Spinach and ricotta arancini, Creamy Marinara sauce, warm verde salad (v)

Pan seared fillet of salmon, duchess potatoes, samphire and braised bok choy, drizzled truffle oil and a chive sauce

Roasted rack of lamb, boulangere potatoes, blanched heritage carrots, minted pea puree and a port jus (+£4 Supplement)

10oz Ribeye Steak, parmesan and truffle fries, tender stem broccoli and a peppercorn sauce (+£5 Supplement)

To Finish...

Duo of poached pear, red wine and a golden syrup poached pear, mascarpone, champagne sorbet

Decadent trio of chocolate, milk chocolate torte, dark chocolate mousse and a white chocolate and raspberry crème brûlée

Cheese board, Blue Vinney cheese, Somerset Brie, Red Leicester, crackers, chutney and celery

Please don't hesitate to ask our staff for any allergen information.
We are more than happy to help.