

New Year's Eve Menu

3 COURSE
£37.25

STARTERS

ROAST PARSNIP, ROSEMARY & TRUFFLE SOUP (Vea) (Nga)

Parsnip crisps, olive oil, malted bloomer,
salted butter

SEVERN & WYE SMOKED SALMON (Nga)

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

BAKED CAMEMBERT (V) (Nga)

Tracklements caramelised onion marmalade,
toasted malted bloomer, pea shoots

CHICKEN, CRANBERRY, PORT & ORANGE PÂTÉ (Nga)

Apple & ale chutney, toasted malted bloomer,
salted butter, pea shoots

MAINS

All served with broccoli, Brussels sprouts, roasted carrots and parsnips

ROAST TURKEY & MAC'S

BEER-BAKED HAM (Nga)

Cranberry & bacon stuffing, pigs in blankets,
roast potatoes, buttery roast gravy

RIBEYE STEAK & KING PRAWNS (Nga)

6oz ribeye, whole king prawns, parsley butter,
skin-on fries, watercress, caramelised lemon

SWEET POTATO & CHESTNUT NUT LOAF (Ve) (Nga)

Hasselback potatoes, rich roast gravy

PAN-SEARED SALMON (Nga)

Lemon & parsley crumb, buttered baby potatoes,
spinach cream sauce, watercress

SLOW-COOKED BEEF & HORSE RADISH (Nga)

Slow-cooked beef, shredded and pressed with
horseradish, creamy mash, rich roast gravy

DESSERTS

APPLE & CRANBERRY WAFFLE (Vea)

Maple syrup drizzle, vanilla ice cream

CREAM FILLED PROFITEROLES (V) (Nga)

Belgian chocolate sauce, toffee sauce,
mini fudge pieces

TRILLIONAIRE TART (Vea) (Nga)

Chocolate pastry with caramel & chocolate ganache,
Belgian chocolate sauce, vanilla ice cream

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE (V)

White chocolate sauce, vanilla ice cream

Add a British Cheeseboard + £8.45 (V) (Nga)

Somerset Brie, Black Bomber Cheddar, Clawson Stilton, grapes, Tracklements caramelised
onion marmalade, Jacob's cream crackers, salted butter

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 8 OR MORE £10 DEPOSIT PER PERSON | CHILDREN 12 AND UNDER DINE HALF PRICE



Suitable for vegetarians.



Vegan option available.



Non-gluten option available.