

NEW YEAR'S EVE

STARTERS

Butternut Squash & Sage Soup VE NGA

Sage crisp, malted bloomer, butter

King Prawn & Avocado Cocktail NGA

Gem lettuce, diced tomato & cucumber, Marie Rose sauce, malted bloomer, butter

Crispy Brie Bites V

Cranberry & smoky jam, pea shoots

Chicken Liver Pâté NGA

Apple & ale chutney, toasted malted bloomer, pea shoots

MAINS

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

Ribeye Steak & King Prawns NGA

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

Baked Salmon Fillet NGA

Roasted new potatoes, parsley cream sauce

Mushroom, Cranberry & Brie Wellington V

Hasselback potatoes, rich roast gravy

Slow-Braised Lamb Shank NGA

Creamy mashed potato, red wine & cranberry gravy, fried rosemary

PUDDINGS

Raspberry Frangipane Tart V

Raspberry coulis, whipped cream, vanilla ice cream and freeze-dried raspberries

Trillionaire Tart VEA NGA

Chocolate pastry with toffee sauce & chocolate filling, honeycomb ice cream

Chocolate & Cherry Cheesecake VEA NGA

Belgian chocolate sauce, vanilla ice cream

Raspberry & White Chocolate Roulade V NGA

Raspberry coulis, freeze-dried raspberries, pouring cream

ADD A BRITISH CHEESE BOARD - £7.45 V NGA

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

3 COURSES - £41.95

£5 DEPOSIT PER PERSON | CHILDREN 12 AND UNDER DINE HALF PRICE

V - Suitable for vegetarians. VEA - Vegan option available. NGA - Non-gluten option available.