

NEW YEAR'S EVE

STARTERS

PARSNIP & CHESTNUT

SOUP VEA • NGA
Malted bloomer, butter

KING PRAWN & SMOKED SALMON COCKTAIL

NGA
Gem lettuce, diced tomato & cucumber,
prawn cocktail sauce, malted bloomer, butter

CRISPY CAMEMBERT BITES

V
Cranberry sauce, pea shoots

CHICKEN LIVER & TRUFFLE PÂTÉ

NGA
Festive chutney, toasted bloomer,
pea shoots

MAINS

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

10oz RIBEYE STEAK

NGA
Garlic butter, beer-battered onion rings,
skin-on fries, pea shoots

BAKED SEABASS FILLET

NG
Roasted baby potatoes,
chive cream sauce

SWEET POTATO & CRANBERRY ROAST

VE • NG
Cranberries, mixed seeds, Maris Piper
roast potatoes, rich roast gravy

SLOW-BRAISED LAMB SHANK

NG
Creamy mash, red wine & cranberry
gravy, fried rosemary

DESSERTS

RASPBERRY FRANGIPANE TART

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

TRILLIONAIRE TART

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

NEW YORK CHEESECAKE

V • NG
Forest fruits, raspberry coulis,
whipped vanilla cream

APPLE CINNAMON WAFFLE

VEA
Vanilla ice cream

3 COURSES 41.95 PP

ADD ON

ADD A BRITISH CHEESE BOARD

V • NGA +8.75 PP
Somerset Brie, Barber's Cheddar, Clawson Stilton, grapes,
festive chutney, Jacob's cream crackers, butter



\$5pp deposit. Service is not included, all tips are retained by the grateful team.
Children 12 and under dine half price.