

New Year's Eve

STARTERS

Roast Parsnip & Truffle Soup, Truffle oil, roasted hazelnuts, salted parsnip crisps, wild mushroom & thyme layered focaccia bread **VE/NGA**

Severn & Wye Smoked Salmon, Lilliput capers, red onion, chives, lemon, malted bloomer bread, salted butter **NGA**

Roasted Red Onion & Brie Tart, Watercress, olive oil, cranberry sauce **V**

Confit Duck Rilette, Toasted sourdough, salted butter, lilliput capers, pickled cornichons, Tricklelements sticky fig relish **NGA**

MAINS

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

Pan-Roasted Chicken Supreme, Black garlic & smoked bacon cream sauce, buttered mash **NGA**

Beef Fillet Wellington, Buttery fondant potato, red wine & balsamic jus

Duo of Lamb, Roast lamb rump, mini shredded lamb shepherd's pie, buttery fondant potato, red wine jus **NGA**

Pan-Seared Salmon Fillet, Herb crumb, crispy new potatoes, spinach cream sauce, caramelised lemon **NGA**

Celeriac Steak, Confit garlic crispy smashed baby potatoes, buttered spinach, crispy flat mushrooms, celeriac velouté, crispy cavolo nero **VE/NGA**

Parsnip & Cranberry Loaf, Mixed seeds, hasselback potatoes, rich roast gravy **VE/NGA**

DESSERTS

Chocolate & Cherry Mousse, Crunchy biscuit base, cherry & chocolate mousse, cherry compote, black cherries & chocolate pieces, clotted cream ice cream **VEA/NGA**

Chocolate, Almond & Pistachio Torte, Blackcurrant compote, toasted pistachios, pistachio ice cream **VEA/NGA**

Salted Caramel Blondie Cheesecake, Vanilla cheesecake with salted Dulce de Leche, butterscotch & walnut blondie pieces, Dulce de Leche sauce, clotted cream ice cream **V**

Apple Tarte Tatin, Salted caramel, brandy snap, honeycomb ice cream **V**

3 COURSES - £60

A discretionary service charge of 10% will be added to your bill. £20 deposit per person | Children 12 and under dine half price. V Suitable for vegetarians. Vea Vegan option available. Nga Non-gluten option available.