

# New Year's Eve Menu



## STARTERS

### ROAST PARSNIP, ROSEMARY & TRUFFLE SOUP (VEA) (NGA)

Parsnip crisps, olive oil, malted bloomer, butter

### SEVERN & WYE SMOKED SALMON (NGA)

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

### BAKED CAMEMBERT (V) (NGA) ‡

Apple & ale chutney, toasted bloomer, pea shoots

### CHICKEN, PANCETTA & CRANBERRY TERRINE (NGA) ‡

Traclements onion marmalade, toasted malted bloomer, butter

## MAINS

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

### RIBEYE STEAK & KING PRAWNS (NGA)

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

### PAN SEARED SALMON (NGA) ‡

Lemon & tarragon buttered baby potatoes, spinach, pea & white wine cream sauce

### SWEET POTATO & CHESTNUT ROAST (VEA) (NGA) ‡

Cranberries, mixed seeds, roast potatoes, red wine gravy

### SLOW COOKED BEEF & HORSERADISH (NGA) ‡

Slow cooked beef, shredded and pressed, creamy mash, red wine gravy

## PUDDINGS

### MAPLE, CINNAMON & CRANBERRY WAFFLE (V) / (VEA)\*

Chocolate sauce, vanilla ice cream (\*vegan ice cream available)

### CREAM FILLED PROFITEROLES (V) (NGA)

Chocolate sauce, toffee sauce, mini fudge pieces

### TRILLIONAIRE TART (V) / (VEA)\* (NGA)

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

(\*vegan ice cream available)

### TOFFEE & HONEYCOMB CHEESECAKE (V) (NGA)

Chocolate sauce, vanilla ice cream

Mini mince pies, coffees and festive cocktails available

### ADD A BRITISH CHEESE BOARD - £8.45 (V) (NGA)

Somerset Brie, Black Bomber Cheddar, Clawson Stilton, grapes, Traclements onion marmalade, cheese crackers, butter

### NEW YEAR'S EVE 3 COURSES - £35

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

(V) Suitable for vegetarians. (VEA) Vegan option available. (NGA) Non-gluten option available. ‡ Contains alcohol.