



New Year's Eve Dinner

4 Course Dinner £77pp

Arrival glass of Perrier-Jouët Champagne or Cocktail

STARTERS

Severn & Wye smoked salmon capers, egg, parsley & pumpernickel
Butternut squash, chilli & spinach croquettes cauliflower purée & pickled carrot (pb)
Carpaccio of venison Parmesan, rocket & truffle (gif)
Baked goats cheese fig, honey & walnut (v)(gif)

MAINS

Butter roast halibut baked onions & bacon (gif)
Fillet of beef Wellington creamed potatoes, black cabbage
Gratin of celeriac capers, pickled walnut & Jerusalem artichoke (pb) (gif)
Leek & Parmesan tart duck egg, brussel tops & hollandaise (v)

PUDDINGS

Vanilla soufflé pear sorbet & lovage sauce (v)
Baked chocolate mousse crème fraîche (v) (gif)
Crème brûlée & shortbread (v)
White chocolate & plum bavarois (v) (gif)

British Cheese Trolley an indulgent selection of artisanal British cheeses & condiments (v)

Tea, Coffee & Truffles

V= Vegetarian PB = Plant based GIF = Gluten ingredients free

Please be aware that our kitchen contains items which are known allergens, and whilst stringent precautions are taken, one should assume that contact with nuts, gluten, dairy, soy and other allergens is possible. An optional 12.5% service charge will be added to your bill where table service has been provided.

