

# NEW YEARS EVE

£65 per person

Complimentary glass of bubbles on arrival

## 1<sup>st</sup> Course

**Baked Artisan Bread**, black olive & garlic butter, extra virgin olive oil, balsamic

## 2<sup>nd</sup> Course

**Chunky Winter Vegetable and Red Lentil Soup**, pumpkin seeds, crispy kale, dunking bread  
vg/gfa

or

**Potted "Hot Smoked" Salmon**, Crème fraîche, dill & lemon rilette, pickled sweet cucumber on  
a toasted crumpet

or

**Gloucester old spot pork, pear and thyme terrine**, Hawkstone cider chutney, gherkin, toasted  
brioche , truffle butter

## 3<sup>rd</sup> Course

**Roasted Winter Tomato, Red Wine, Chilli and Sausage White Bean Vegan Cassoulet**, Garlic  
and rosemary new potatoes vg/gf

or

**Dry Aged Native Breed Sirloin**, Traditional thick cut chips, truffle baked field mushroom,  
watercress, house slaw, smoked peppercorn sauce

or

**Roasted Atlantic cod loin**, white wine , chorizo, spinach & confit garlic gnocchi, crispy leeks  
and parmesan

or to share

**Dry aged Angus 28oz Cote de boeuf steak**, traditional thick cut chips , baked creamed  
tarragon & truffle mushrooms, watercress, house slaw, smoked peppercorn sauce £10 pp  
supplement

## 4<sup>th</sup> Course

**Mango, gin and tonic parfait**, shaved coconut, ginger almond biscuits vg/gf

or

**Indulgent Chocolate delice**, crisp shortbread biscuits, raspberry gel, chocolate sorbet

or

**Sticky toffee and pecan pudding**, warm butterscotch sauce , rum and raisin ice cream

## 5<sup>th</sup> Course

**Tea, Coffee, and Petit Fours**, selection of herbal teas, artisan coffee and home made sweet  
treats



# THE STROUD

HOTEL KITCHEN BAR