

New Year's Eve Menu

£80 per person

A glass of English sparkling wine to start

CANAPÉS

Enjoy one of each canapé, two per guest

Atlantic prawn cocktail vol au vent

Smashed avocado & charred tomato crostini (pb) (v)

STARTERS

Prawn & Queen scallop ravioli
with a English sparkling wine sauce, samphire & sea herbs

Beef tartare
with beef fat crumpet, pickled mushroom & caviar

Somerset goat's curd
with figs, hazelnuts & pickled grapes

Maple roasted pumpkin soup
with wildfarmed sourdough, cavolo nero & pumpkin seed pesto (pb) (v)

Beetroot Scottish cured salmon
with cucumber & a horseradish buttermilk dressing

MAINS

Fillet of beef
with braised beef pie, charred mushroom, cavolo nero, mushroom ketchup & beef jus

Pan roasted Cod
with tenderstem broccoli, Jerusalem artichokes & English sparkling wine sauce

Roasted celeriac & truffle ravioli
with sautéed wild mushrooms & crispy sage

Wild mushroom, spinach & celeriac pithivier
with truffle sauce, maple roasted piccolo parsnips, carrot purée & cavolo nero (pb) (v)

Treacle-cured venison
venison shank topped confit potato, port glazed baked beetroots, cavolo nero & red wine jus

DESSERTS

Dark chocolate delice with sour cherries, crème fraîche & coco nib tuille (v)

Plum tart tatin with condensed milk ice cream & port syrup

Vanilla & coconut parfait with mandarin & hazelnut

Baked Alaska with vanilla sponge & amaretti ice cream

British cheese plate **add for £5pp**
with Wookey Hole, Dorset Blue Vinny & Somerset Brie, spiced plum chutney,
apple, grapes & artisan crackers



(v) vegetarian (pb) plant based (gf) gluten free (df) dairy free (vg) vegan If you have an allergy please talk to a member of our team.
Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the
presence of ingredients which do contain allergens

A 12.5% service charge is added where table service is provided

Allergen Info

