New Year's Eve



5 course £80pp

A glass of English sparkling wine to start

Canapés

Cauliflower, hazelnut & Wookey Hole cheese croquette pickled shallot *(v)*
Scottish smoked salmon blini crème fraîche & beetroot

Starters

Maple roasted parsnip & bramley applesoup Wildfarmed sourdough *(pb)*
Prawn & queen scallop ravioli English sparkling wine sauce, samphire & sea herbs
Whipped chicken liver parfait black cherry, pickled shallot & toasted brioche
Croxton Manor cheddar & leek tart dressed leaves & vinaigrette *(v)*

Mains

Slow braised beef cheek with chesnut & sage crumb, creamed potato, cavolo nero & red wine jus
Pan roasted Cornish hake griddled jumbo tiger prawn, tenderstem broccoli & lobster sauce
Roast corn-fed chicken mushroom arancini, chestnut mushrooms, chicken skin crisp & red wine jus
Wild mushroom, spinach & celeriac pithivier truffle sauce, maple roasted piccolo parsnips, carrot purée & cavolo nero *(pb)*

Puddings

Redcurrant trifle Madeira jelly & vanilla cream *(v)*
Dark chocolate mousse salted caramel & warm chocolate sauce *(v)*
Vanilla & coconut parfait mandarin & hazelnut *(pb)*
Cinnamon bun cheesecake redcurrants & pouring cream *(v)*

To finish, for £5pp

British cheese plate Wookey Hole, Dorset Blue Vinney & Somerset brie, spiced plum chutney, apple, grapes & artisan crackers *(v)*

A Final Treat

Hot drinks&selectionofpetit fours

For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.