



NEW YEAR'S EVE MENU

£90 PER PERSON
SERVED 6 – 9PM



INCLUDES GLASS OF FIZZ ON ARRIVAL

FOR THE TABLE

Celeriac and potato croquettes with truffled aioli dip (v)

STARTERS

Pea and spinach soup, minted crème fraiche and crusty bread (v)(gfo)

Scottish smoked salmon, cream cheese and chive roulade, with a rocket and crispy caper salad and a lemon dressing (gf)

Creamy garlic wild mushrooms on grilled sourdough with rocket and pecorino salad (v)

Confit duck leg and black cherry terrine with an orange marmalade jam and crostini (gfo)

MAINS

Surf and turf: sirloin steak, gambas pil pil, sautéed beef dripping potatoes, medley of green vegetables (gf)

Mascarpone and tarragon risotto caponata of vegetables with a Bloody Mary coulis (v)(gf)

Pancetta wrapped supreme of chicken, parmentier potatoes, baby carrots and leeks with a white wine velouté (gf)

Pan-seared hake fillet, petit pois à la Francaise, bacon lardons and new potatoes (gf)

DESSERTS

Baileys and dark chocolate cheesecake, with white chocolate cream

Pear tarte tatin, clotted cream ice cream

Black forest trifle

Wookey Hole cave-aged cheddar with crackers, fruit and tomato chutney (gfo)

TO FINISH

Tea or coffee and homemade fudge

If you have a food allergy or special dietary requirement, please inform a member of staff before you place your order as our ingredients and recipes can change. Our food is produced in a kitchen where allergens are handled and therefore we cannot guarantee any item is allergen free.

Vegetarian (v), Gluten free (gf), Gluten free option available (gfo)



We will require a pre-order to be completed for this menu at by Sunday, 15 December, together with a deposit of £20pp to secure the booking.