



NEW YEAR'S EVE MENU

*Welcome the new year, With a glass of beer.
Let the music play, Tomorrow is a new day.*

included in the one or two night New Year's Eve Package

£55 per Adult

STARTER

Celeriac, Cumin & Coriander Soup Leek, pancetta & Gruyère croûte **D, G, CE**

Ceviche Assiette Scallop, salmon, sea bass, Bloody Mary tomato salad, crispy shallots **F, C, MU, SD, G**

Rabbit, Chicken & Leek Terrine Black pudding & bacon bonbons, apple, cider & sage salsa **CE, G, E, D, SD**

Twice Baked Artichoke Heart & Basil Soufflé Sun blushed tomato salsa verde, roquette **G, E, D, MU, SD**

MAIN COURSE

Lemon & Fennel Spiced Monkfish Tail Bombay sweet potato croquettes, garlic & mint mange tout, coriander yoghurt **F, G, D, E, S, SD, CE**

Gin & Juniper Venison Loin Venison bourguignon, celeriac boulangère, curly kale, heritage beetroot **G, CE, SD, D**

Walnut Crusted Lamb Rack Mutton hotpot, haggis & rosemary parmentier potato, garlic buttered kalettes **N, G, SD, CE, D**

Butternut Squash & Sweet Potato Lasagne Puy lentil & spinach polenta chips, red pepper & chilli pesto **G, SD, CE, N, D**

DESSERT

Vanilla Sea Salted Caramel & Dark Chocolate Tart Cream soda syrup, Baileys ice cream **D, E, G, S, SD**

Espresso Crème Caramel Sour cherry sorbet, nut biscotti **D, E, N, G**

Bramley Apple & Mincemeat Croissant Bread & Butter Pudding Vanilla custard, apple crumble ice cream **G, D, E, SD**

Selection of Artisan Cheese Celery, biscuits, homemade chutney **G, SD, CE, D**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

