NEW YEAR'S EVE MENU
WITH LIVE ENTERTAINMENT

STARTERS

DUCK PARFAIT† with pomegranate, apple & sultana chutney, blackcurrant curd and toasted ciabatta

GOURMET SOUP OF THE DAY served with warm rustic bread and Netherend Farm salted butter (v)
Vegan alternative available

SEARED WILD ATLANTIC SCALLOPS on a bed of Mediterranean-style tomato risotto, drizzled with basil pesto

GRILLED GOAT'S CHEESE & BEETROOT ROSTI with a Braeburn apple, pine nut and red chicory salad (v)
Vegan alternative available

SEVERN & WYE SMOKED SALMON with lemon mayonnaise, a caper & chipotle chilli jam and toasted ciabatta

BOXED BAKED CAMEMBERT for two to share topped with a cranberry and honey-roasted chestnut crumb, served with artisan breads for dunking (v)

MAINS

PAN-FRIED SEABASS FILLETS & CHORIZO on a roasted red pepper & onion confit, with beluga lentils, baby potatoes, pea purée and grilled lemon

MAPLE-GLAZED ROTISSERIE PORK BELLY & SCALLOPS with a pulled pork & cider bonbon, roasted celeriac & Braeburn apple purée, Dauphinoise potatoes, Tenderstem® broccoli and a Bordelaise sauce

CANDIED ROOT VEGETABLE BAKE Root vegetables and beetroot topped with pumpkin seeds, pine nuts & cranberries, served with a red cabbage & beetroot purée, Tenderstem® broccoli, cavolo nero & pesto (ve)

ROASTED RACK OF LAMB with pan-fried chorizo and green beans, a roasted red pepper & onion confit, Dauphinoise potatoes, red wine jus & herb oil

10oz RIB-EYE STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter
Finish with: *Peppercorn†, Béarnaise†, Beef dripping or Bordelaise† sauce 1.95 | King prawns in garlic & chilli butter 4.00*

NOURISH BOWL Lentils, quinoa & crispy chickpeas, avocado, roasted cauliflower, ribbons of carrot & mooli, watercress and a slow-roasted tomato toast (ve). *Top with falafel (ve), chicken or prawns*

BRITISH VENISON STEAK† with a blackcurrant & thyme jus, served with cavolo nero, caramelised shallots and Dauphinoise potatoes

OUR DIRTY BURGER Prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side *Vegan alternative available*

SIDES

HALLOUMI FRIES & SWEET CHILLI SAUCE (v) 4.95 **FRIES & AIOLI** (v) 3.75 **MAC & CHEESE** (v) 3.95 **RUSTIC THICK-CUT CHIPS** (v) 3.75 **TENDERSTEM® BROCCOLI, ASPARAGUS & GREEN BEANS** (ve) 3.95

DESSERTS

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v)

SNOWBALL SMASH Smash the meringue shell to unearth a festive mix of sweet cranberry & blackcurrants, Crème de Cassis liqueur, crunchy amaretti biscuit and cinnamon-whipped cream (v)

CHOCOLATE ORANGE CHRISTMAS BOMB Dark chocolate shell, filled with chocolate brownie, orange curd & chocolate mousse, melted with hot toffee sauce and served with cinder toffee sprinkles and honeycomb ice cream. It's not ours, it's yours! (v)

CARAMELISED PINEAPPLE in spiced caramel sauce, with honeycomb ice cream (v) *Vegan alternative available*

BRITISH CHEESE BOARD Cricketer Extra Mature Somerset Cheddar, Cotswold Brie, Colston Bassett Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery and chutney (v)