



# NEW YEARS EVE MENU

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**£69 per head**

BOOKINGS REQUIRE A £10pp DEPOSIT

## STARTERS

**SOMERSET STEAK TARTARE** - CELERY SALT, QUAILS EGG, BLACK GARLIC, HORSERADISH MAYONNAISE

**ROAST SESAME SWEET POTATO HUMMUS** - FETA & SPRING ONION CROQUETTE VG

**CORNISH LOBSTER THERMIDOR GRATIN** - BREAD GF

## MAINS

**SAGE GNOCCHI** - TOASTED PINE NUTS, TRUFFLE MUSHROOMS, JERUSALEM ARTICHOKE, KALE VG

**GRESSINGHAM DUCK BREAST** - CONFIT DUCK BON BON, CREAMED CELERIAC, FIG, BEETROOT, JUS GF

**BROWN BUTTER SCALLOPS** - HORSERADISH MASH CROQUETTE, BRAISED RED CABBAGE, BUTTERED CAVOLO NERO GF

## PALATE CLEANSER

**APPLE, MANGO & GINGER BEER JELLY** VG/GF

## DESSERTS

**SALTED CARAMEL CHEESECAKE** - PANDAN CREAM, POPCORN V

**RASPBERRY & ALMOND SPONGE PUDDING** - PEANUT BUTTER ICE CREAM

**LEMON POSSET & VANILLA TART** - SHERBERT, LEMON GLASS GF

## COFFEE & PETIT FOURS

**ADD CHEESE COURSE** +£10

GF= Gluten free, \*= can be GF on request, VG= Vegan CVG= Can be Vegan  
£10 pp non-refundable deposit, paid at least 2 weeks before booking with pre-order  
Please be aware we are **card** only. A discretionary service charge of 10% is added to bookings.