

NEW YEAR'S EVE

5 COURSE MENU & LIVE ENTERTAINMENT
150.00 PER PERSON

Your evening includes live performances from our in-house band, along with sets from a DJ and saxophonist throughout the night. You'll be served a delectable five-course menu crafted to delight your taste buds. As midnight approaches, enjoy a glass of Champagne to toast to the New Year.

* AMUSE-BOUCHE *

Truffle & Leek Croquette

Truffle aioli (V)

Fillet Steak Tartare

Horseradish and parsley mayonnaise, on sourdough toast

Argyll Smoked Salmon Crostini

Cream cheese and chives, on sourdough toast

* STARTERS *

Pan-Seared Scallops

Creamy mash, garlic and parsley butter, crispy panko

Wookey Hole Cheddar Soufflé

Truffle and chive cream sauce

Heritage Beetroot

Avocado, Soy labneh, orange, crushed hazelnut and micro basil Vegan

Angus Beef Tataki

Ginger ponzu, white radish and Wasabi mayonnaise

* MAINS *

Wild Scottish Venison

Crispy confit potatoes caramelised celeriac purée and juniper jus

Angus & Hereford Sirloin 275g

Served with triple-cooked chips and green peppercorn sauce

Seared Yellowfin Tuna

Pistachio crust, slow-cooked peppers, capers, olives and pine nuts

Celeriac au Poivre

Peppered celeriac steak, baby spinach, hash brown, port and mushroom sauce (VG)

* CHEESE *

Artisan British Cheese

Artisan biscuits, walnuts, grapes & quince jelly

* DESSERTS *

Dark Chocolate Mousse

Amarena cherries, caramel cacao nibs and plant based vanilla ice cream (VG)

Coconut Parfait

Rum soaked pineapple, toasted coconut and mint (V)

Baked Alaska

Sweet ricotta and candied fruit coated in soft Italian meringue, dark cherry coulis (V)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code.



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