

NEW YEAR'S EVE

3 COURSE MENU 70.00

Enjoy entertainment with a live DJ and sax player, along with a glass of Castelnau Brut Champagne on arrival and another at midnight.

* 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 (VG)

Angus Beef Tataki

Ginger ponzu, white radish and Wasabi mayonnaise

Truffle & Leek Croquettes

Truffle aioli, matured Italian cheese and chives (V)

Chicken Skewers

Tikka spices, mint yoghurt and lime

* MAINS *

Sirloin Steak 350G

Served with triple-cooked chips and green peppercorn sauce
£5.00 supplement will apply

Fillet Steak Au Poivre

170g Angus fillet, hash brown, buttered spinach and 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)

Slow Roasted Duck

Braised red cabbage, caramelised squash puree and spiced jus

Tikka Sea Bass

Saag aloo, cucumber raita and lime

Wild Venison Fillet

Crispy confit potatoes caramelised celeriac purée and juniper jus

* 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)

Artisan British Cheese

Artisan biscuits, walnuts, grapes & quince jelly

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.



NYE Prem AW24