

NEW YEAR'S EVE 2024

DINNER & DANCE

£49.5 PER PERSON

Glass of Santa Fosca Prosecco on arrival

AMUSE BOUCHE

Pumpkin & sage croquette, vegan aioli (pb)

Whipped goats cheese cracker, chutney (v)

STARTER

Smoked Salmon

celeriac remoulade, cornichons, lemon (gif)

Courgette Tart

pesto, rocket & roasted pepper (pb)

Spiced Pulled Pork Bonbons

pickled cucumber, caramelised apple & ginger puree (gif)

MAIN

Pan-roasted Sea Bass

mussel & dill broth, baby potatoes, samphire (gif)

Aubergine Parmigiana

peppernata, chicory & watercress salad (pb, gif)

Duck Breast & Dauphinoise Potato

braised red cabbage & cranberry, tender stem broccoli, port jus (gif)

28 Day Aged Fillet Steak

skin on fries, watercress & rocket salad, Béarnaise sauce (gif)

DESSERT

Chocolate Fondant

vanilla ice cream, candied orange (v)

Cheese Plate

Coastal Cheddar, Colston Basset Stilton, camembert, crackers, chutney, frozen grapes (v)

Bake New York Cheesecake

drunken cherry compot (pb, gif)

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy.

Key: Vegetarian (v), Plant based (pb), Plant based available (pba) gluten ingredient free (gif), gluten ingredient free available (gifa)