

# NEW YEAR'S EVE 2024

## DINNER & DANCE

**£49.5 PER PERSON**

Glass of Santa Fosca Prosecco on arrival

### AMUSE BOUCHE

*Pumpkin & sage aranchini, 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)*

#### Baked New York Cheesecake

*drunken cherry compote (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)