

NEW YEAR'S EVE 2025

Dinner & Dance

4 courses, fizz, dessert cocktail & fizz again!

£65 PER PERSON

Prosecco on arrival

AMUSE BOUCHE

STARTER

Seared Scallops

Black pudding crumb, crispy pancetta & celeriac puree (pba)

Fillet of Beef Carpaccio

Pickled shallot, parsnip crisp, truffle mayo & caper gremolata (gif)

Camembert Brûlée

Crostini & pickled blackberry (gifa)

MAIN

Herb Crusted Lamb Rump

Fondant potato, ratatouille, tenderstem & rosemary jus (gif)

Aubergine Parmigiana

Peppernata, chicory & watercress salad (pb, gif)

Whole Roasted Lemon Sole

Miso prawn butter, herb potato & crispy samphire (gif)

28 Day Aged ribeye Steak

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

DESSERT

Assiette De Dessert

Crème brûlée - Treacle tart - Brownie

Assiette De Fromage

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

Dessert cocktail

Fizz token to bring in midnight

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)