

NEW YEARS EVE GALA MENU

£90

per head

includes a glass of fizz



New Years Eve | Arrive 7pm, Sitting 8pm

STARTERS

French onion soup, pecorino croute, sourdough V GF *Gluten free options available*

Cured duck, beetroot piccalilli, sourdough toast

Sicilian fish stew, king prawns, clams and mussels, focaccia toast GF *Gluten free options available*

Pan fried pork belly, leek and potato sauce, pickled shallots GF

MAINS

Rainbow trout fillet, fennel barigoule, saffron parmentier, crispy onions

Pan fried chicken supreme, spinach and ricotta ravioli, green beans, confit shallot, tarragon cream

Roast turkey served with maple glazed carrot and parsnip, truffled celeriac puree, pigs in blanket, onion and sage pork stuffing, mixed greens, veal gravy GF

Pumpkin risotto, roasted pumpkin, micro rocket GF VE

DESSERTS

Sticky toffee pudding, treacle toffee sauce, honeycomb, honeycomb ice cream V

Christmas pudding, brandy sauce, cranberry compote V

Double chocolate brownie, chocolate sorbet, peanut brittle V

Cheese plate, selection of 4 cheeses, apple and raisin, mixed crackers, truffle welshrarebit toast V

VE Vegan

V Vegetarian

GF Gluten free

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is available on request.



VIEW

RESTAURANT

