



New Year's Eve 2022

Starters

Roasted Butternut Squash & Thyme Soup **D G**
with Crusty Roll & Butter

Duck & Orange Pate **SP G D**
Apple Chutney, Chunky Toast

Severn & Wye Smoked Salmon **F G D**
Cream Cheese, Lemon, Rye Bread

Deep Fried Somerset Brie **D G SP**
Rocket, Cranberry Sauce

Main Course

Roasted French Trimmed Rack of Lamb **D C SP**
Dauphinoise Potatoes, Roasted Baby Carrots & Redcurrant Jus

Pan Fried Fillet of Sea Bass **F D SP**
Lyonnaise Potatoes, Green Beans, Beurre Blanc

Chargrilled 6oz Fillet of Beef **G E D SP**
Cooked Medium Rare, Hand Cut Chips, Plum Tomatoes, Flat Cap Mushroom, Béarnaise or Pepper Sauce

Vegetable Wellington, Baby Vegetable Broth, Lemon Thyme & Garlic **V G SP**
Parsley Potato Dumplings

Trio Of Desserts

Chocolate Brownie **S E D G SP**
Mini Lemon Posset **D**
Treacle Tart **D G E S**

Dance the night away with our house DJ
Bubbles at Midnight (SP)

£55.00 per person

C Celery **G** Gluten-Containing Cereals, **CR** Crustaceans, **F** Fish, **E** Eggs, **L** Lupin, **D** Milk, **SF** Molluscs,
M Mustard, **N** Nuts, **P** Peanuts, **SS** Sesame Seeds, **S** Soya, **SP** Sulphites

Dairy free & gluten free available on request. Fish dishes may contain bones. Due to the way we prepare our food additional allergens maybe present If you have any food allergies, please feel free to discuss this with us in advance. A non-refundable deposit of £25.00 per person is required to confirm the booking. Please note menu may be subject to change. All menu selections & any special dietary requirements must be pre-ordered no later than 14 days prior to the 31st Service charge not included – this is left to your discretion