



## New Year's Eve 2021

### Starters

Roasted Butternut Squash & Thyme Soup  
Topped with Croutons & Cream

Duck & Orange Pate  
Apple Chutney & Toast

Severn & Wye Smoked Salmon  
Capers, Lemon & Rye Bread

Deep Fried Somerset Brie, Rocket & Cranberry Sauce

### Main Courses

Roasted French Trimmed Rack of Lamb  
Dauphinoise Potatoes, Roasted Carrots & Redcurrant Jus

Pan Fried Fillet of Sea Trout  
Lyonnaise Potatoes, Green Beans & Beurre Blanc

Chargrilled 6oz Fillet of Beef  
Cooked Medium Rare, Hand Cut Chips, Plum Tomatoes,  
Flat Cap Mushroom & Béarnaise Sauce

Baby Vegetable Wellington & Lentil Broth with Lemon  
Thyme & Garlic (V)  
Parsley Dumplings & Parmentier Potatoes

### Dessert Platter - Made to Share

Chocolate Brownie & Baileys Cream

Mini Crème Brûlée

Lemon Meringue Tart

Dance the night away with our house DJ  
Bubbles at Midnight  
£50.00 per person

Dairy free & gluten free available on request. Fishes dishes may contain bones.  
Please note we do not list all the ingredients. If you have any food allergens  
please feel free to discuss this with us in advance

A non-refundable deposit of £25.00 per person is required to confirm any  
booking. All menu selections and any special dietary requirements must be pre-  
ordered no later than 14 full days prior to the event.

Service charge not included – this is left to your discretion