



New Year's Eve 2020

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 & 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

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