

# NEW YEAR'S EVE MENU

3 COURSES & A GLASS OF PROSECCO FROM £52.95

## STARTERS

### BAKED CHEDDAR MUSHROOMS V

Creamy cheddar & spinach sauce, topped with savoury granola and toasted artisan bread

### PUMPKIN, RED PEPPER & CELERIAC SOUP V

With truffle oil, matchstick potatoes, sage and ciabatta. **Vegan option available (VE)**

### DUCK PARFAIT

A smooth duck liver parfait served with apple, date & tamarind chutney and toasted bread

### PRAWN COCKTAIL

With fresh avocado and mango served with toasted ciabatta

### BAKED CAMEMBERT TO SHARE V

With apple, date & tamarind chutney, served with toasted breads

## MAINS

### THE STEAK EXPERIENCE

#### 30 DAY AGED PRIME STEAK

Served with parsley butter, seasoned fries, balsamic beef tomato and our famous onion loaf, an iceberg lettuce wedge and steak sauce of your choice.

BISTRO RUMP 8OZ

SIRLOIN 8OZ

RIBEYE 12OZ

FILLET 8OZ

£2.00 supplement

50 DAY AGED GRAIN-FED

£2.00 supplement

RIBEYE 10OZ

#### Choose your steak sauce

British Beef Dripping Sauce | Porcini Mushroom & Black Garlic | Rich Bordelaise | Three Peppercorn | Classic Béarnaise

#### Choose your wedge dressing

Bacon & Honey Mustard | Buttermilk Ranch & Croutons | Long Clawson Stilton & Blue Cheese | Garlic Mayonnaise & Grana Padano

### FESTIVE BURGER

Mincied from the finest prime steak and served in a glazed brioche bun with cranberry, Camembert and smoked streaky bacon. Served with beef dripping sauce and sage & onion fries

### DUCK CONFIT

Served with a blood orange sauce, dauphinoise potatoes, spinach and green beans

### GRILLED SEABASS & KING PRAWNS

With samphire, asparagus, baby spinach, dauphinoise potato, pan-fried button mushrooms and a lobster & Prosecco sauce

### BUTTERNUT SQUASH & MUSHROOM TART VE

With roasted vegetables, grilled asparagus, basil pesto and rich tomato sauce

## SIDES

CUMBERLAND PIGS IN BLANKETS

£3.50

With cranberry & pomegranate glaze

SMOKED BEEF DRIPPING ROAST POTATOES

£3.50

With beef dripping gravy

## DESSERTS

### BLACK FOREST GATEAUX V

Classic rich chocolate sponge filled with freshly whipped cream and boozy black cherries in Kirsch

### BLOOD ORANGE SORBET VE

Served with fresh berries and pomegranate

### STICKY TOFFEE PUDDING V

Served with a rich salted butterscotch sauce and vanilla bean ice cream

### GINGERBREAD CRÈME BRÛLÉE V

Served with Amaretti biscuits

Our New Year's Eve menu is available on the evening of 31st December only. A deposit is required at the time of booking. All bookings remain provisional at the current time and cannot be confirmed fully until the UK Government provides updated guidance. Once this is the case we will contact you to confirm the details of your booking. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed due to government guidelines, we will refund your deposit in full, using the original method of payment. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Deposits are non-refundable if your table is cancelled or amended within seven days prior to visit. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptors do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. V = made with vegetarian ingredients, VE = made with vegan ingredients however some of our preparation and cooking methods could affect this. Some dishes contain alcohol – please ask a team member for further details.