

NEW YEAR'S DAY

ON ARRIVAL

GLASS OF PROSECCO & CANAPES

TO START

BAKED SOMERSET BRIE

garlic, rosemary, chilli infused honey, focaccia

POTATO & WATERCRESS SOUP

crusty bread

PAN FRIED LOCAL BLACK PUDDING

haggis bonbon, pink peppercorn, brandy, cream

SCOTTISH SMOKED SALMON ROULADE

crayfish mousse, spinach, cracked black pepper, lime & vinaigrette, rocket

MAIN COURSE

ASPARAGUS CHICKEN

smoked pancetta, wild mushroom velate, gorgonzola arancini

ROAST TOPSIDE OF LOCAL BEEF

yorkshire pudding, shiraz & onion gravy, horseradish relish

PORK THREE WAYS

roast loin, belly, pig in a blanket, crackling, sage & onion,
yorkshire pudding, pan gravy, apple sauce

OVEN BAKED COD LOIN

mussel, prawn & clam chowder, roasted vine tomato

MEDITERRANEAN VEGETABLE CREPE (V)

puff pastry, courgette, bell pepper, tomato, mushroom, garlic,
cheddar & mozzarella sauce

SERVED WITH SEASONAL VEGETABLES & POTATOES

TO FINISH

TRIO OF DESSERTS

VANILLA PANNA COTTA

roasted plum, damson gin, compote

KEY LIME PIE

ginger crumb

MERINGUE ROULADE

raspberry & belgian white chocolate

£44 PER PERSON

PRE ORDER REQUIRED