

NEW YEAR'S EVE

Set Menu £59.95

PRE-STARTER

Truffled mushroom soup 🌱

STARTERS

Prawn, smoked salmon & crab cocktail, baby gem, cherry vine tomatoes, avocado

Confit duck & chicken terrine, plum chutney, toast

Torched goat's cheese, baked beetroot & squash with chicory & pomegranate 🌱🌱 *Vegan option with vegan feta 🌱*

MAINS

Pan-fried duck breast, Dauphinoise potatoes, glazed carrots greens, red wine jus

Roast seabass, caper crushed potatoes, wilted gem, crab bisque 🌱

Spinach, cauliflower & chestnut Wellington, root veg, sprouts & vegan gravy 🌱

10oz Ribeye steak, chips, herb grilled mushroom, roasted shallot 🌱 and your choice of Bèarnaise sauce, peppercorn sauce or garlic & parsley butter

DESSERTS

Chocolate salted caramel torte, raspberry coulis

Lemon cheesecake, roasted plum 🌱🌱

Banoffee pie, bananas, cream & dulce de leche

Blue stilton, mature cheddar, quince paste, crackers

TO FINISH

Coffee & chocolates

🌱 Vegetarian 🌱 Vegan 🌱 Gluten Free



NEW YEAR'S EVE

Set Menu £64.95

PRE-STARTER

Truffled mushroom soup 🌱

STARTERS

Prawn, smoked salmon & crab cocktail, baby gem, cherry vine tomatoes, avocado

Confit duck & chicken terrine, plum chutney, toast

Torched goat's cheese, baked beetroot & squash with chicory & pomegranate 🌱🌱 *Vegan option with vegan feta 🌱*

MAINS

Pan-fried duck breast, Dauphinoise potatoes, glazed carrots greens, red wine jus

Roast seabass, caper crushed potatoes, wilted gem, crab bisque 🌱

Spinach, cauliflower & chestnut Wellington, root veg, sprouts & vegan gravy 🌱

10oz Ribeye steak, chips, herb grilled mushroom, roasted shallot 🌱 and your choice of Bèarnaise sauce, peppercorn sauce or garlic & parsley butter

DESSERTS

Chocolate salted caramel torte, raspberry coulis

Lemon cheesecake, roasted plum 🌱🌱

Banoffee pie, bananas, cream & dulce de leche

Blue stilton, mature cheddar, quince paste, crackers

TO FINISH

Coffee & chocolates



🌱 Vegetarian 🌱 Vegan 🌱 Gluten Free



Bookings are highly recommended on New Year's Eve, this menu is only available on 31st December 2022.

All set menu bookings require a non-refundable £10 deposit per head to secure the reservation.

Please note that deposits are paid to secure your booking and are non-refundable for any members of your party who do not attend your planned booking. Please be mindful of this when making your reservation.

Our food and drink are prepared in food areas where cross contamination may occur, please make us aware of any dietary requirements at time of booking and we will endeavour to offer you alternatives or amendments on the menu.

We are working with fresh food which is supplied to us within days or hours of your meal, due to current supply disruptions, we may have to substitute items to bring you the freshest produce in December.

We will do our very best to seat everyone in larger parties together, although due to the design of our pubs, this may not always be possible.

