

NEW YEARS EVE MENU

SERVED 12PM TILL 6PM

STARTERS

Cod and Chorizo Cake, Pink Grapefruit Hollandaise

Ham Hock Terrine- Sourdough - Pea Homous, Parsley Oil

Mushroom Fricassee - Brioche

Salmon and Mascarpone Risotto

MAINS

Cotswold White Jambonette - Dauphinoise Potatoes - Carrot -
Shitake - Pancetta and Ale Veloute

Smoked Beef Brisket, Mashed Potato, Five Spice Sprouts, Chilli
and Red Onion Gravy

Fish of the Day- Pak Choi - Sautéed Potato's Mussel and
Lemongrass Bisque

Winter Vegetable Tart Tatin - Parmentier Potatoes - Cajun Corn
Veloute

DESSERTS

Chocolate Bread and Butter Pudding - Vanilla Crème Anglaise

Apple and Ginger Crumble - 'Custard Cream' Ice Cream

Salted Caramel Crème Brulee - Clotted Cream Ice Cream

Artisan Cheese Selection - Chutney - Biscuits

2 COURSES - £16

3 COURSES - £20

