NYE CANAPÉS

Roast Beef & Horseradish Miniature Yorkshires

Roast Turkey & Cranberry Miniature Yorkshires

Sweet Potato & Cranberry Loaf Miniature Yorkshires V

Chicken Liver Parfait Toasts NGA
Smoky jam, chives

Smoked Salmon & Cream Cheese Toasts NGA
Cracked black pepper, lemon zest

Truffle Mushroom Toasts VE/NGA
Plant-based cream cheese, truffle oil

STARTERS

Baby Beets & Goats Cheese V/NGA
Blackberries, honey pecans, red amaranth, toasted seeds

Wild Mushroom & Truffle Soup VEA/NGA
Truffle oil, roasted hazelnuts, salted parsnip crisps, wild mushroom & thyme layered focaccia bread

Confit Duck Rillette NGA
Toasted sourdough, salted butter, lilliput capers, pickled cornichons, Tracklements sticky fig relish

King Prawn & Smoked Salmon Cocktail NGA
Severn & Wye smoked salmon, Bloody Mary mayonnaise, shredded gem lettuce, diced cucumber, tomato & avocado, lemon, sourdough bread, salted butter

MAINS

Herb-Crusted Rack of Lamb NGA
Buttery fondant potato, cavolo nero & tenderstem, red wine gravy

Slow-Cooked Beef & Horseradish NGA
Slow-cooked beef, shredded & pressed with horseradish, buttery creamed mash, cavolo nero & tenderstem, red wine jus

Roast Heritage Squash VE/NGA
Quinoa, root vegetable & cranberry stuffing, buttery fondant potato, cavolo nero & tenderstem, wild mushroom jus

Skate Wing NGA
Hazelnut & caper butter, buttered baby potatoes, cavolo nero & tenderstem, caramelised lemon

DESSERTS

Morello Cherry Pavlova V/NGA
Morello cherry compote, whipped vanilla cream, clotted cream ice cream, raspberry coulis

Chocolate, Almond & Pistachio Torte VE/NGA
Blackcurrant compote, toasted pistachios, pistachio ice cream

Treacle Tart & Yorkshire Blue Cheese V
Toasted walnuts, Roquito chilli honey, Maldon sea salt

Pecan, Cranberry & Apple Tarte Tatin V
Honey & cinnamon pecans, whipped caramel cream, honeycomb ice cream

4 COURSE - INCLUDING 2 GLASSES OF FIZZ - £100PP

One glass of fizz on arrival and one at midnight. £20pp deposit.

NEW YEAR'S EVE SET MENU

SCAN TO BOOK

V Suitable for vegetarians. VE Suitable for vegans. NGA Non-gluten option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. £20pp deposit. All prices include VAT. A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.