

NEW YEAR'S EVE

5 COURSES - £60.00

CANAPÉ

A glass of Champagne Eugène III Brut
Sweet Potato & Chorizo Croquette

APPETISERS

Gordal Olives (VG)
Pitted & marinated, guindilla chilli

Freshly Baked Sourdough (V) (★)
Jersey butter

STARTERS

Scottish King Scallops
Buttered spinach, thermidor sauce

Spiced Portobello Mushrooms (VG)
Butter bean mash & crispy breadcrumbs

Salt & Pepper Ribs
Sesame, spring onion & Gochujang ketchup

MAINS

Tandoori Sea Bass
Saag aloo, cucumber raita, coriander

Tournedos Rossini
170g fillet steak, chicken liver pate,
sourdough crouton & Madiera sauce

Porcini & Truffle Ravioli (V)
White wine butter sauce

DESSERTS

Vanilla Cheesecake
Fresh mango, passion fruit & toasted coconut

Chocolate Caramel Shortbread (V)
White chocolate, raspberry & pistachio

**Wookey Hole Cheddar, Colston
Basset Stilton & Tunworth**
Oat cakes, red grapes, fig & orange chutney

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on www.therestaurantbarandgrill.com/allergens. Detailed calorie information is available on request.

Allergens
& Calories
Scan this code.

