

NEW YEAR'S EVE

5 COURSES - £120.00

CANAPÉ

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

APPETISERS

Gordal Olives (VG)

Pitted & marinated, guindilla chilli

Freshly Baked Sourdough (V) (VG) (★)

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.



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—GRILL—