

NEW YEAR'S EVE

5 COURSES 67.50

❖ AMUSE-BOUCHE ❖

A glass of Champagne Eugène III Brut

Truffle & Leek Croquette (V)

Fillet Steak Tartare

Argyll Smoked Salmon Crostini

❖ STARTERS ❖

Wookey Hole Cheddar Soufflé
Truffle & chive cream sauce

Pan-Seared Scallops
Creamy mash, garlic & parsley butter,
crispy panko

❖ RAW BAR ❖

Angus Beef Tataki
Seared beef, ginger, soy & wasabi

Salmon Tartare
Wasabi dressing, apple & lemon

❖ MAINS ❖

275G Angus & Hereford Sirloin
Argentinian beef, crispy confit potato,
wild mushrooms, Madiera & truffle sauce

Pan-Fried Sea Bream
Bouillabaisse seafood sauce,
sapphire & saffron fondant potato

Celeriac au Poivre (VG)
Peppered celeriac steak, baby spinach,
hash brown, port & mushroom sauce

❖ DESSERTS ❖

Black Forest Alaska (V)
Sweet ricotta, amarena cherry & dark
chocolate coated in soft Italian meringue

Dark Chocolate Mousse (VG)
Whiskey soaked cherries,
miso roasted pecans

Iced Banana Profiteroles (V)
Almond crust & salted caramel sauce

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.



(V) Vegetarian (VG) Vegan

Marlow SS23