

# NEW YEAR'S EVE

5 COURSES WITH ENTERTAINMENT  
150.00

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## ❖ AMUSE-BOUCHE ❖

A glass of Champagne Eugène III Brut

Truffle & Leek Croquette (V)

Fillet Steak Tartare

Argyll Smoked Salmon Crostini

## ❖ STARTERS ❖

**Pan-Seared Scallops**

Creamy mash, garlic & parsley butter,  
crispy panko

**Wookey Hole Cheddar Soufflé**

Truffle & chive cream sauce

**Heritage Beetroot (VG)**

Squash hummus, cauliflower tabbouleh,  
sesame tahini & hazelnut dukkah spice mix

**Angus Beef Tataki**

Seared beef, ginger, soy & wasabi

## ❖ MAINS ❖

**Wild Venison Fillet**

Crispy confit potatoes, caramelised  
celeriac purée & juniper jus

**Angus & Hereford Sirloin 275G**

Argentinian beef, crispy confit potato,  
wild mushrooms, Madiera & truffle sauce

**Pan-Fried Sea Bream**

Bouillabaisse seafood sauce,  
samphire & saffron fondant potato

**Celeriac au Poivre (VG)**

Peppered celeriac steak, baby spinach,  
hash brown, port & mushroom sauce

## ❖ CHEESE ❖

**Artisan British Cheese**

Artisan biscuits, walnuts, grapes & quince jelly

## ❖ DESSERTS ❖

**Dark Chocolate Mousse (VG)**

Whiskey soaked cherries & miso roasted pecans

**Iced Banana Profiteroles (V)**

Almond crust & salted caramel sauce

**Black Forest Alaska (V)**

Sweet ricotta, amarena cherry & dark  
chocolate coated in soft Italian meringue

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.

(V) Vegetarian (VG) Vegan

Allergens  
& Calories  
Scan this code.

