

# NEW YEAR'S EVE MENU

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## DUCK, CHICKEN & CHERRY TERRINE (GF?)

Wrapped in bacon with toasted sourdough  
and caramelised onion chutney

## ROASTED ROOT VEGETABLE SOUP (GF?) (VE?)

Parsnip crisps and toasted sourdough

## CHAMPAGNE PRAWN BOUCHÉE

Golden puff pastry filled with king prawns in a champagne,  
lemon and dill cream

## BUBBLE & SQUEAK CAKES (VE)

Rocket, chilli and cranberry jam



## From the Carvery

## ROASTED TURKEY BREAST (GF?)

## ROASTED SILVERSIDE OF BEEF (GF?)

## VEGETABLE WELLINGTON & RED WINE GRAVY (VE)

Served on the carvery with Pigs in blankets, sage and onion stuffing balls,  
cauliflower cheese, creamed swede, carrots and peas, red cabbage,  
honey roasted parsnips, Brussel sprouts, roast potatoes, new potatoes,  
Yorkshire puddings and gravy.



## CHRISTMAS PUDDING (V) (GF?) (VE?)

Warm brandy cream and redcurrants

## WEST COUNTRY CHEESE PLATE (GF?) (V)

A selection of local cheeses served with savoury crackers,  
local spiced tomato chutney, grapes and walnuts

## DARK CHOCOLATE TORTE (V) (GF)

Rich dark chocolate torte, Baileys infused cream and salted praline

## RASPBERRY SORBET (VE) (GF)

Fresh raspberries and lemon zest

## GINGERBREAD & CHERRY PAVLOVA (V) (GF?)

Meringue with layers of chantilly cream, cherry compote and  
gingerbread crumb, served with raspberry sorbet



Adults need around 2000 Kcal a day. You can view our allergens and calorie information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.

(GF) GLUTEN FREE

(GF?) CAN BE GLUTEN FREE (please ask)

(V) VEGETARIAN (VE) VEGAN

(VE?) CAN BE VEGAN (please ask)