



# New Year's Eve Menu

THURSDAY, 31<sup>ST</sup> DECEMBER 2026

## STARTERS

### CRAB BISQUE

Warm Ciabatta Bread

### CREAMY GARLIC MUSHROOMS (V, GFO)

Toasted Brioche & Watercress

### SMOKED SALMON, PRAWN & CREAM CHEESE ROULADE (GF)

### ASPARAGUS, PROSCIUTTO, FIG & MOZZARELLA SALAD (GF, DFO)

Wild Rocket & Olive Oil

## SORBET

Elderflower Sorbet with a Prosecco Splash (V, VE, DF, GF)

## MAINS

### ROAST RIB EYE OF BEEF (GF, DF)

Dauphinoise Potatoes, Thyme & Red Wine Jus

### CORN FED CHICKEN SUPREME (GF)

Wrapped in Parma Ham, Duchess Potatoes, Wild Mushroom Cream Sauce

### STEAMED FILLET OF HALIBUT (GF)

Crushed New Potatoes & Citrus Hollandaise

### MEDITERRANEAN RATATOUILLE (V, GFO)

Grilled Halloumi, Herb Croutons & a Balsamic Dressing

## DESSERTS

### BAILEYS CRÈME BRÛLÉE (V, GFO)

Butter Shortbread Biscuits

### WARM BAKEWELL TART (V)

Cherry Compote & Clotted Cream Ice Cream

### MULLED WINTER FRUIT SALAD (V, VE, DF, GF)

Clementine Sorbet

### CHEESE PLATE

Somerset Brie, Coastal Cheddar & Dorset Blue Vinney  
served with Candied Walnuts, Assorted Crackers & Spiced Fig Chutney

Tea/Coffee & Petit Fours

**£79 PER ADULT**

Please be advised that we cannot guarantee that our food does not contain traces of Nuts or Shellfish. Whilst we do our best to remove all bones from produce some may remain. If you require information regarding the presence of allergens in any of our foods, please ask a member of staff who will be happy to provide this information. VE= Vegan, V= Vegetarian, GF= Gluten Free, DF = Dairy Free, VEO = Vegan on Request, GFO = Gluten Free on Request, DFO = Dairy Free on Request

includes 4 courses,  
coffee, table magician,  
a highland piper,  
a disco until late and a  
glass of bubbly at  
midnight