



New Year's Eve Menu

THURSDAY, 31ST 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, DFO)

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