



NEW YEAR'S EVE

Gala Dinner Menu

STARTERS

Sweet Potato & Coconut Soup GF, V, VE

Creamy sweet potato and coconut soup with a hint of cumin and chilli 156 kCal C

Duck Salad

Chinese spiced duck breast, duck and black bean roll, chick pea puree, plum sauce 375 kCal G, E, F, SO

Chef's Festive Mixed Platter

Prawns in Marie Rose sauce | Chicken Liver Pate | Smoked Salmon
Prosciutto & Asparagus | Coronation Turkey | Ciabatta Toasts 960 kCal CR, E, F, C, SU, M, G

Chef's Vegetable Festive Vegetarian Platter v

Egg Mayonnaise | Raspberry Poached Pear | Cheese & Chive Bruschetta
Coronation Tofu Salad | Asparagus & Green Figs | Ciabatta Toasts 860 kCal E, SU, D, G, M

Mushroom Vol Au Vents V

Sautéed button mushrooms, spinach & apricots, tarragon cream 450 kCal G, E, D

MAINS

Hand-Carved West Country Sirloin of Beef

Yorkshire pudding, horseradish tartlet, Red wine jus 1400 kCal G, D, E, SU

Lamb Rump

Roasted lamb rump, lentils and broad beans, redcurrant reduction 1395 kCal G, U

Hake Supreme

Pan fried hake fillet, braised fennel, Pernod and dill sauce 1200 kCal D, F, C

Touneidos Rossini (£15 Supplement)

'Classic' French butter fried fillet steak, toasted brioche, duck pate, rich Madeira jus 1250 kCal G, D, E, SU

Mixed Vegetable Wellington V

Yorkshire pudding, vegetarian gravy 1120 kCal G, D, E

Arancini V, VE

Mushrooms and vegan Blue cheese, sticky risotto, Mediterranean tomato sauce 900 kCal

Accompanied by a Bouquetiere of vegetables, minted baby new potatoes, chive butter sauce

DESSERTS

Traditional Christmas Pudding

Brandy cream sauce or West Country clotted cream 660 kCal G, N, D, SU
(Gluten-free and vegan options are available)

Merchants Trio

Mini Banoffee Tartlet | Chocolate Choux Bun | Strawberry Vacherin 860 kCal G, D, E, SO

Christmas Yule Log

Cherry brandy chocolate sponge, chocolate ganache frosting, morello cherry compote 660 kCal G, D, E

Fresh Fruit & Berry Bowl

West Country clotted cream 335 kCal D

Cheese Platter

Stilton, Brie and Cheddar cheeses, savoury crackers, grapes, apple and ale chutney 970 kCal G, D, SU, S

Fresh Filtered Coffee & Minted Chocolates

Selection of liqueur coffees available
(Teas available on request)

Adults need around 2000 Kcal a day. 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 made Gluten Free (please ask when ordering)

V Vegetarian **VE** Vegan **VE?** Can be made Vegan (please ask when ordering)

D - DAIRY **G** - GLUTEN **M** - MUSTARD **E** - EGG **MO** - MOLLUSCS **CR** - CRUSTACEAN **C** - CELERY
N - NUTS **SU** - SULPHUR DIOXIDE **F** - FISH **S** - SESAME **SO** - SOYA **P** - PEANUTS **L** - LUPIN