



## **New Year's Eve 2019**

### **To Pick**

Parmesan Straws, Olives & Smokey Nuts

### **For the Table**

Marks Cotswold Bakery Sour Dough & Butter

### **To Start**

Cauliflower & Wiltshire Gold Velouté, Cheddar Crouton

Seared Scallops, Pea Puree, Pancetta & Red Wine Sauce

Ham Hock Terrine, Fig Chutney, Pickled Walnuts & Toasted M.C.B Sour Dough

Grilled Pear, Lambs Leaf, Toasted Hazelnuts, Stilton, Balsamic Reduction

### **To Follow**

Roast Butternut Squash, Sautéed Wild Mushrooms, Sage & Parmesan Gnocchi

Pan Roasted Gressingham Duck, Potato Fondant, Grilled Leek, Girolle Mushrooms & Red Wine Jus

Arkell's Ale Braised Beef Short Rib, Bone Marrow Crumb & Parsley French Fries & Aioli

Seared Fillet of Trout, Baby Spinach, Clams & Lobster Bisque

### **To Cleanse**

Blood Orange & Ginger Boston Sour

### **To Finish**

Port & Star Anise Poached Pear

Dark Chocolate & Coffee Tartlet, Coffee Ice Cream

Selection of British Cheeses, Fudges Biscuits, Celery, Grapes & Chutney

Macerated Winter Berries & Fruit, Chantilly, Caramel Brittle

### **Tea, Coffee & Petit Fours**

### **Glass of Prosecco at Midnight**

**£70 Per Person**

An optional 10% service charge will be added to your bill

(V) Vegetarian, A Gluten Free menu is available on request. Some of the dishes on our menu contain traces on nuts and or other allergens, if you are unsure please ask a member of the team.