

# NEW YEAR'S EVE

## **SMALL PLATES & STEAK MENU**

ALL OF THE SMALL PLATES ARE SERVED TO THE TABLE TO START FOLLOWED BY A CHATAUBRIAND & ALL THE TRIMINGS TO SHARE OR A VEGETARIAN OPTION INDIVIDUAL CHOICE OF DESSERTS TO FINISH

WINE PAIRINGS & COCKTAIL SPECIALS AVAILABLE

#### **SMALL PLATES TO SHARE**

Garlic king prawns, Goan curry sauce, pickled red onion

Honey & truffle mini camembert, focaccia, rosemary twists

Tempura cauliflower, chilli pineapple chutney, pomegranate, spring onion

### **MAIN COURSE**

16oz Chateaubriand (2 to share)

Dauphinoise potatoes, Koffmann fries, Parmesan tender stem broccoli, roasted honey & cumin carrots, Peppercorn & béarnaise sauces

OR

Butternut squash wellington, mushroom duxelle, dauphinoise potatoes, tender stem broccoli & garlic sauteed kale, thyme infused white wine cream sauce

#### **DESSERTS**

Chocolate fondant, salted hazelnut brittle, hazelnut ice cream

Rhubarb & blood orange bavarois, caramel almonds, sweet basil sorbet

Cheese & biscuits - Wensleydale with cranberries, Colston Bassett blue, Godminster cheddar,

crackers, grapes, celery & red onion jam

£60 Per Person

Menu Served 5.30pm - 8.30pm | Bar Last Orders At 10.30pm --- RESERVATIONS ONLY --- Please book online or call 01509 843694

