

31st of December 2023

NEW YEAR'S EVE MENU

6pm to 8.30pm - £119 per person
9pm to Midnight - £149 per person
5 courses including a glass of Charles Heidsieck Champagne NV

Mercer Bread for the table

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Irish goat cheese, beetroot tartar & balsamic caviar oil (M,SD)

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Seven & Wye smoked salmon, dressed Cornish crab, caviar, brown crab mayo, pickled apple & herb salad (F,C,E,G,SD)

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Hereford beef fillet, lobster croquette, caramelized parsnip & port jus (GM,C,E,G)

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Somerset Brie, Panettoni & fig chutney (M,E,G,N,SD)

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Chocolate & clementine gateau with clementine sorbet (S,G,D,E)

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Mandarin & Champagne white chocolate bob bon (S,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)



31st of December 2023

NEW YEAR'S EVE VEGETARIAN MENU

6pm to 8.30pm - £119 per person
9pm to Midnight - £149 per person
5 courses including a glass of Charles Heidsieck Champagne NV

Mercer Bread for the table

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Irish goat cheese, beetroot tartar & balsamic caviar oil (M,SD)

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Roasted celeriac soup, mushroom duxelles, truffle & Parmesan focaccia (M)

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Thyme roasted cauliflower steak, butternut squash, wild mushrooms & crumbled blue cheese (M)

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Somerset Brie, Panettoni & fig chutney (M,E,G,N,SD)

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Chocolate & clementine gateau with clementine sorbet (S,G,D,E)

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Mandarin & Champagne white chocolate bob bon (S,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)