

New Year's Eve Menu

£70pp

Optional wine flight - £25pp

Selection of canapés

Starters

Wild mushroom & pumpkin arancini with truffle & Gorgonzola (v)

Seared Ruby Red beef rump, ox cheek croquette, celeriac & mustard purée
with watercress & caper salad

Salted cod fritter, mussel bisque, saffron aioli & homemade soda bread

Mains

Lamb three ways: rack, sweetbreads & shoulder with salt baked
carrots & salsa verde

Roasted Cornish brill, baked artichoke, curried cauliflower, brown shrimps & seaweed
with sauce vierge

Smoked aubergine & coconut curry, yellow lentil dhal, sweet potato & spinach aloo
with homemade chapatis (v)

Desserts

Dark chocolate & salted caramel fondant with peanut butter parfait & peanut brittle

Buttermilk & stem ginger panna cotta with popping candy with mulled
poached pear & anise syrup

Gin & tonic tart, Italian meringue, toasted almonds & cucumber sorbet

Cheese course

Local Bath cheeses with pickled grapes, dressed celery, homemade chutney & crackers