

**BOOK BEFORE  
31ST OCTOBER  
& RECEIVE  
A FESTIVE  
TREAT ON US**

£25 GIFT VOUCHER  
FOR BOOKINGS OF  
10 OR MORE & £50  
FOR 20 OR MORE

# NEW YEAR'S EVE

**5 COURSES FOR £38.95**

**TO BEGIN WITH...**

**RASPBERRY AND PROSECCO FIZZ**

## **STARTERS**

**ROASTED PUMPKIN & LENTIL SOUP (V)**  
with crème fraîche and sourdough

**DUCK LIVER PARFAIT**  
with toasted brioche and Bramley apple & fig chutney

**MUSHROOM & BLUE CHEESE TARTLET (V)**  
with a creamy sauce

**SCOTTISH SMOKED SALMON AND DEVON CRAB**  
with cured cucumber, lemon crème fraîche and sourdough

**ROASTED SQUASH & COCONUT SALAD (VE)**  
with lemon rice and sugar snaps

## **MAINS**

**ROASTED RUMP OF LAMB**  
with chargrilled aubergines, cherry tomatoes, sautéed heritage potatoes and red wine jus

**9OZ RIB-EYE STEAK**  
with triple-cooked chips, watercress and horseradish butter

**PAN-FRIED SEA BASS**  
on tomato & herb gnocchi

**GUINEA FOWL BREAST**  
with a spinach & pecorino stuffing, served with roasted butternut squash and stem broccoli

**WOODLAND MUSHROOM, TRUFFLE & VEGAN CHEESE TART (VE)**  
with Red King Edward roast potatoes, stem broccoli and roasted roots

## **DESSERTS**

**SALTED CARAMEL PROFITEROLES (V)**  
with caramel cream and popping candy

**GLAZED LEMON TART (V)**  
with raspberries and cream

**WARM POACHED PEAR (VE)**  
with coconut ice sorbet, candied fruits and pecans

**CRANACHAN**  
whisky & honey flavoured cream with toasted oats and raspberries

**STICKY TOFFEE PUDDING (V)**  
with vanilla ice cream

**COFFEE, MINCE PIES & MACAROONS (A)**  
Please note the mince pies and macaroons contain nuts

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. (V) = made with vegetarian ingredients (VE) = made with vegan ingredients (A) = contains alcohol

# NEW YEAR'S EVE BOOKING FORM

Name

Date of booking

Time of arrival

Email

Tel no

The New Year's Eve Menu requires a £10 deposit per person at the time of booking. Booking is not confirmed until the deposit has been paid, deposits are non-refundable when cancellations are within 48 hours of booked date. The remaining balance is required on the day of the party. Where table service is offered, a discretionary service charge of 10% will be added for parties of 8 or more. Just so you know we only use the contact details on this booking form to confirm all the details of your party, send your e-voucher and process and take a deposit. For more details on how we use your information, please visit our website.

To claim your Early Booking voucher, bookings must be confirmed and deposit paid by the 31st October 2018. Your e-voucher will be emailed to you and can be used at this pub against food and drink purchases between 2nd – 31st January 2019.

Total number of guests

Deposit paid (£10 per guest) £

## NEW YEAR'S EVE PRE-ORDER FORM

Person's name		STARTERS					MAINS				DESSERTS						
Please list every party member here with their menu order below.	Raspberry and prosecco fizz	Roasted pumpkin & lentil soup	Duck liver parfait	Mushroom & blue cheese tartlet	Scottish smoked salmon & Devon crab	Roasted squash & coconut salad	Roasted rump of lamb	9oz rib-eye steak	Pan-fried sea bass	Guinea fowl breast	Mushroom, truffle & cheese tart	Salted caramel profiteroles	Glazed lemon tart	Warm poached pear	Cranachan	Sticky toffee pudding	Coffee, mince pies and macaroons
	Total																