

NEW YEAR'S EVE

5 COURSE MENU

41.95

TO BEGIN: RASPBERRY & PROSECCO FIZZ

STARTERS

- Carrot, turmeric & ginger soup with pumpkin seeds & toasted sourdough (v)
(available as a vegan option)
- Duck liver parfait with apple, date & tamarind chutney, toasted brioche & roast pear
- White balsamic & tomato tarte tatin on an olive & rocket salad (ve)
- Roast pear on a bed of wheatberry, apple & cranberry salad (ve)
- Pan-seared scallops with chorizo & creamed peas

MAINS

- 8-oz sirloin steak with seasoned fries & béarnaise sauce
- Pan-fried sea bass on beetroot gnocchi with Tenderstem broccoli, parsnip crisps & pesto
- Pan-roast venison with a whisky marmalade jus, sweet potato purée and Tenderstem broccoli
- Mushroom nut wellington with heritage potatoes & onion gravy (v) (a)
(available as a vegan option)
- Handmade chicken Kiev with creamy mash & cavolo nero
- Pan-roast lamb rump with dauphinoise potatoes, wilted spinach & a red wine jus

DESSERTS

- Apple tart with Bourbon vanilla ice cream & caramel sauce (v)
- Raspberry & coconut sorbet with berries & candy floss (ve)
- Biscoff cheesecake with toffee sauce (ve)
- Salted caramel profiteroles (v)
- Eton mess (v)

COFFEE AND MACAROONS (V)

- Cropwell Bishop Stilton & Taw Valley Cheddar with Fudge's biscuits, date chutney & celery (v)
(5.00 supplement)



Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early August to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(v) = vegetarian (ve) = vegan (a) = includes 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. Pre-orders are required 7 working days before the date of your 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 and to take a deposit. For more details on how we use your information, please visit our website.

Total No. 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.	Carrot, turmeric & ginger soup (v)															
	Carrot, turmeric & ginger soup (vegan option)															
	Duck liver parfait															
	Balsamic & tomato tarte tatin (ve)															
	Roast pear (ve)															
	Pan-seared scallops															
	8-oz sirloin steak															
	Pan-fried sea bass															
	Pan-roast venison															
	Mushroom nut wellington (v) (a)															
	Mushroom nut wellington (vegan option)															
	Handmade chicken Kiev															
	Pan-roast lamb rump															
	Apple tart (v)															
	Raspberry & coconut sorbet (ve)															
	Biscoff cheesecake (ve)															
	Salted caramel profiteroles (v)															
	Eton Mess (v)															
	Cheese & biscuits (v) + £500 supplement															
Total																