

# NEW YEAR'S EVE

## CHAMPAGNE & CANAPÉS ON ARRIVAL

### **Iford Manor sourdough & pumpkin seed stout bread**

Split balsamic, rosemary oil (v, v+, gf+)

## TO START

### **Sweet potato falafel**

No-dig garden pickles, cumin hummus (gf, ve)

### **Montgomery cheese & ham croquette**

Cranberry relish

### **Salt cod**

Sun blushed tomato, chimichurri, lemon & aioli

### **Smoked duck breast**

Orange syrup, mulled wine, fig (gf)

## FISH COURSE

### **Cured & smoked ChalkStream trout**

Pickled beets, goats cheese & horseradish (gf+)

## THE MAIN EVENT

### **Roasted Loch Duart salmon**

Pesto mash, samphire, shallot & caper dressing (gf)

### **Norton St Philip short horn lamb cutlet**

Caponata, chimichurri, feta (gf)

### **Wild chestnut & oyster mushroom gnocchi**

Spinach, cavolo nero, parmesan cream (v, v+)

### **Stokes Marsh Farm beef fillet**

Garlic & rosemary potato, spinach, wild mushrooms, truffle jus (gf)

## DESSERT

### **White chocolate panna cotta**

Raspberry sorbet, honeycomb crunch (gf)

### **Sticky toffee pudding**

Caramel sauce, vanilla ice cream (gf+, v)

### **Tropical Eton mess**

Mango sorbet, coconut cream (gf, v)

## CHEESE COURSE

### **Five Somerset cheeses**

Quince, Bath Oliver biscuits, pickled walnut, truffle honey

**Five-courses 125**