



New Year's Eve

6 COURSES £175PP

Includes a glass of prosecco on arrival, and a glass of Champagne at midnight

AMUSE-BOUCHE

Truffled mushroom arancini. (V)

Marinated olives. (VG)

STARTERS

Pan fried scallop with saffron risotto, braised leeks, Champagne cream, and herb oil. (GF)

Chicken liver and Cognac parfait, with Parma ham crisps,
toasted brioche, red onion chutney, lamb's lettuce.

Celeriac velouté with wild mushrooms, truffle oil, potato croutons and chives. (VG) (GF)

TO REFRESH

Raspberry sorbet, sparkling wine, peach purée. (VG) (GF)

MAINS

Pan fried fillet of beef, woodland mushrooms, Madeira jus, brioche croute,
dauphinoise potatoes, buttered baby spinach, and glazed carrots.

Roast halibut with mousseline potatoes, braised leeks,
keta caviar and chive Champagne sauce. (GF)

Pumpkin & sage cannelloni with roast cherry tomato fondue,
toasted pine nuts, and basil oil. (VG) (N)

DESSERTS

Vanilla panna cotta with spiced roast plums,
Amaretto & plum syrup, and meringue. (V) (VG)

Spiced rum & dark chocolate bauble. (V)

Chocolate & raspberry torte with raspberry sorbet. (VG)

TO FINISH

Chocolate truffles, tea & coffee.

NB. menu subject to change due to product availability.

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (GF) indicates Gluten Free. (N) indicates Nuts.

Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see website for full T&Cs.

BRIDGE *OF* *dreams*



VICINITY

