

**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

3 COURSES FOR £27.95

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
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

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.	Roasted pumpkin & lentil soup					Roasted rump of lamb				Salted caramel profiteroles				
	Duck liver parfait					9oz rib-eye steak				Glazed lemon tart				
	Mushroom & blue cheese tartlet					Pan-fried sea bass				Warm poached pear				
	Scottish smoked salmon & Devon crab					Guinea fowl breast				Cranachan				
	Roasted squash & coconut salad													
	Total													