

new year's eve celebration meal 2024

£85pp

on arrival

Lobster Bisque with crostini
Glass of prosecco

starters

Choose from:

- Scottish Scallops with Pea Puree and Parsnip crisps
- Cheddar and spinach cheese souffle (v)
- Devilled Crab, Avocado, Pineapple salsa & sourdough toast
- Poached Guineafowl Leg with Ginger and Spring Onion
- Cotswolds Gin & Beetroot Scottish Salmon Gravavlax with sourdough toast

palate cleanser

Gin & Tonic Sorbet (alcoholic)

mains

Choose from:

- 8oz Cotswolds 28 day dry-aged Fillet Steak
- 10oz Cotswolds 28 day dry-aged Ribeye Steak
- Twin flame grilled Lobster Tails
- Flame grilled Lamb Cutlets
- Porcini & Wild mushroom risotto with Truffle oil (v)
- Grilled whole Lemon Sole (headless, bone in)

Sharing options for 2 people:

- Chateaubriand sharer with lobster tail (+£29pp)
- Cote de Boeuf with lobster tail (+£23pp)

Sides of house fries, new potatoes, buttered green beans and honey carrots will be included for every table.

desserts

Choose from:

- Passionfruit Cheesecake
- Pineapple Tart Tatin, coconut ice cream & rum reduction
- Cheese Board (select 3 cheeses)
- Chocolate Brownie with Vanilla Ice Cream