






New Year's Eve Gala Dinner



Starters

Roasted cherry vine tomato soup, barrel aged balsamic 
Whipped Somerset goats cheese, savoury granola crumb 
Duck terrine, fig chutney and brioche crisps

Mains

Pan fried sea bass, lobster and champagne sauce
Pot roast rump of lamb, mulled red cabbage with clementine
Roasted heritage tomato and goats cheese pizza tart 
All served with seasonal vegetables

Desserts

Sticky toffee pudding, gingerbread ice-cream
Belgian chocolate truffle and raspberry tart
Classic tart au citron, vanilla cream