



# New Year's Eve



3 course £115.00pp

## GLASS OF FIZZ ON ARRIVAL

### ON ARRIVAL

Devils on Horseback (gif)

Smoked salmon, Dijon mustard & pickled cucumber on toast

Courgette & onion bhajis with mango chutney (pb) (gif)

### TO START

Cream of celeriac soup, wild mushrooms & fresh truffle (pb) (gif)

Chicken liver pâté, drunken prunes & toasted brioche

Crispy soft-shell crab, pickled kohlrabi slaw, miso & tomato mayo

### MAIN COURSE

Warm roasted root vegetables & pearl barley pastry, spinach & crispy kale salad with pumpkin & 'nduja purée (pb)

Roasted cod, saffron, shellfish & white bean cassoulet, green herb aioli & crispy mussels

Fillet of beef Wellington, Dauphinoise potato, sprouting broccoli & Madeira jus

### TO FOLLOW

Pear & gingerbread tart, vanilla ice cream & cinnamon dust (v) (gif)

Chocolate dome, hazelnut praline & vanilla crème anglaise (v)

Sticky toffee pudding with toffee sauce & vanilla ice cream (v) (gif)

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen.  
A discretionary 12.5% service charge will be added to your bill.







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