

The Brewers Arms & Old Bakehouse

New Years Eve Dinner Menu

Starters

Spiced parsnip & apple soup, parsnip crisps.

Warm pigeon salad, caramelised apple, toasted walnuts, cider brandy dressing.

Pan seared scallops, pea & mint puree, crisp prosciutto.

Flat field mushroom, stilton herb crust, port & redcurrant syrup, rocket.

Main Courses

Roasted venison loin, garlic mash, braised red cabbage, kale with a red wine & juniper jus.

Cornfed chicken, black pepper & thyme rosti, wild mushroom sauce, crisp prosciutto & honey roasted chantenay carrots.

Herb crusted rump of lamb, dauphinoise potatoes, green beans & a rich redcurrant jus.

Roasted vegetable wellington, sautéed potatoes & kale, red wine reduction.

Pan-fried sea bass fillet, crushed new potatoes, roasted chorizo, cherry tomatoes & green beans, basil oil.

Desserts

White chocolate cheesecake, raspberry & champagne jelly.

Mulled wine brownie, vanilla bean ice-cream.

Clementine posset, cranberry compote, cinnamon shortbread.

Cheese & Biscuits ~ Somerset cheeses, biscuits, grapes & real ale chutney.

Followed by coffee & mints

£29.95