



NEW YEARS EVE GALA DINNER 2024
£100 PER PERSON

Welcome Signature Cocktail on arrival

THE MENU

Butternut squash agnolotti, chicken and soy broth



Cotswold crunch bread, homemade butter



Poached halibut, cauliflower & lobster sauce



Heritage beetroot, horseradish & kohlrabi



Stokes Marsh Beef, celeriac, pickled walnut, brussels sprouts, port sauce



Granny smith apple



Valrhona chocolate & coffee opera cake, clementine

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff.

A 12.5% service charge is applied as standard to all bills.



NEW YEARS EVE GALA DINNER 2024
VEGETARIAN/VEGAN MENU
£100 PER PERSON

Welcome Signature Cocktail on arrival

THE MENU

Butternut squash agnolotti, soy miso broth



Cotswold crunch bread, oil & balsamic



Roast cauliflower, lentil dhal, almond



Heritage beetroot, horseradish, kohlrabi



Salt baked celeriac, pickled walnut, confit onion, brussels sprouts



Granny smith apple



Valrhona chocolate & coffee mousse, clementine

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