

SEVEN STARS AT MARSH BALDON

NEW YEAR'S EVE

1920'S THEMED PARTY

Chambord Bellini on arrival

STARTERS

Leek & Potato Soup served with toasted garlic bread (V)

Dusted Fried Calamari garlic aioli & watercress

Braised Ox Cheeks crispy sourdough fresh horseradish & watercress

Beetroot and Gin cured Scottish Salmon pickled cucumber & lump fish caviar (GF)

MAIN COURSE

Lamb Rump dauphinoise potatoes mint red wine jus glazed purple carrots tender stem broccoli & watercress (GF)

Scottish Salmon pink Champagne sauce saffron sautéed baby potatoes fennel & bloody orange (GF)

Roasted Celeriac Steak marinated Mediterranean olives pistachio crumble & yellow zucchini (Vg GF)

Cotswold Chicken Supreme Chorizo & pepper cassoulet with spinach & Jersey potatoes (GF)

SWEETS

Classic Eton Mess (V) (GF)

Almond Joconde topped with chocolate ganache & vanilla ice cream

Rhubarb & Ginger Cheesecake with mango sorbet (Vg/ GF)

£59.95 pp * *£10 pp if not dining

£25 pp deposit

Please speak to the member of staff with regards to any allergies or dietary requirements