



SCOFF & BANTER

New Year's Eve

Available 31st December 2024 - £70 per person

Served with a glass of Pommery Champagne

APPETISERS

Scottish cured smoked salmon - cucumber, lemon and gin dressed herbs
with toasted dark rye bread

Oven-roasted garlic butter mushrooms, served with toasted sourdough (v)

Classic French onion soup, topped with Gruyère cheese and served with a
warm baguette

Marinated French duck salad with plum dressing, grapefruit, pine nuts, and
shallots

MARKET SPECIALS

28-day-aged, grass fed, 235g rib-eye steak baby vine tomatoes and
tenderstem broccoli and peppercorn sauce

Herb-crusting lamb rack served with mashed potatoes, baby carrots, and
minted jus

Pan-fried sea bass fillet - accompanied by roasted butternut squash mash,
sautéed green beans, and confit beetroot

Tortellini cacio e pepe - with white wine and Italian hard cheese crème (v)

THE DESSERT PANTRY

Warm Bramley apple crumble with clotted cream ice cream and vanilla
custard

Eton mess - Chantilly cream, whole meringue, strawberries, and
raspberry coulis (v)

Toffee pudding, caramelised Williams pear, butterscotch sauce and
vanilla ice cream (v)

Cheese selection - Colston Bassett Stilton, Barber's Vintage Cheddar,
pears, and pickled walnuts (v)

All desserts served with a choice of loose-leaf tea or speciality coffee



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*If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
(v) Suitable for Vegetarians.*