HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

New Year's Eve Celebration

 $G \mathcal{C}T$ or Glass of Fizz to start the proceedings

To Start

Sharing Board of Local Charcuterie

Cured meats, smoked fish, Vegetable antipasti, crusty bread, and condiments

Mains

Ruby Red Rib of beef, beef dipping fondant, port roasted shallots & watercress

Pan roasted Brill fillet, Potato terrine, sea greens, brown shrimp butter sauce

Roasted Butternut Fregola, charred baby leeks & crispy sage, whipped goats' cheese

To Finish

Selection of local cheeses and desserts to share

Tea/coffee with Petit Fours

Please advise staff of any dietary requirements

A discretionary 12% service charge will be added to your bill