



# NEW YEARS EVE



## 3 COURSE MENU £44.95

### STARTERS

Oak Smoked Salmon, Crayfish & Cream Cheese Roulade  
with pickled red onions, pea shoot salad and beetroot coulis (G)

Confit Duck Leg & Root Vegetable Terrine  
served with fig chutney and walnut toast (G\*,D\*)

Sauté Woodland Mushrooms with Garlic & Baby Spinach  
on toasted granary bread with asparagus spears and a vegan chive mayonnaise (V, Ve, G\*, D)

### MAIN COURSE

Slow Braised Daube of West Country Beef  
served with champ potatoes, winter greens, field mushroom and a red wine jus (G, D\*)

Pan Fried Fillet of Sea Bass  
on a fennel and parmesan risotto with tenderstem broccoli (G, D\*)

Char Grilled Vegetable & Olive Tapenade Puff Pastry Tart  
with baby leaves and sauté new potatoes (V, Ve, D)

### DESSERT

Caramelised Banana  
served with red berries, cinnamon mille feuille and vegan vanilla ice cream (V, Ve, D)

Coffee & Mascarpone Tiramisu  
with chocolate ice cream (V)

Traditional Sticky Toffee Pudding  
with vanilla bean ice cream, and butterscotch sauce (V)

West Country Cheese Platter  
a selection of local cheeses served with celery, grapes, and crackers (V, G\*)

**Sit Down Meal to Commence at 6:30 PM & Food will be Served from 7 PM-9 PM**  
**The New Years Eve Menu will be available on the evening of 31<sup>st</sup> December**  
**Pre-order required**

Book through our website or call us on [01935 864000](tel:01935864000)

[WWW.THENEWINNWESTCOKER.COM](http://WWW.THENEWINNWESTCOKER.COM)

For any enquiries please email [enquiries@thenewinnwestcoker.com](mailto:enquiries@thenewinnwestcoker.com)

All food is prepared in a kitchen which contains the 14 allergens. Please make your server aware of any allergens or intolerances  
V=vegetarian VE=vegan D= without dairy G= without gluten \*= available on request