



New Year's Eve Menu 2024

£98 per person

Slow cooked Lamb shoulder Bon Bons roasted and pickled beetroot, Ewes curd, cider apple chutney.

Grilled Turbot, crispy pancetta and roasted shallots, champagne sauce

Pan roasted fillet of Beef, Celeriac puree, Truffle dauphinoise potatoes and burgundy sauce

Clayton's lemon Meringue

[Please inform your server if you have any Allergens and ask for the](#)

ALL PRICES INCLUDE VAT, 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL



Vegetarian New Year's Eve menu 2024

£98 per person

Wookey hole cave aged bon bons, roasted and pickled beetroot, spiced apple chutney

Toasted Fregola pasta, confit fennel, candied walnuts, pickled & roasted Butternut squash

Porcini Risotto, with Wiltshire black truffle oil & crispy parsnips

Clayton's Lemon Meringue

Please inform your server if you have any Allergens and ask for the Allergen menu

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