

NEW YEAR'S EVE

NEW YEAR'S EVE AT LEAF

Enjoy a relaxed meal with friends and family,
dining in our Leaf restaurant.

TO START

Seasonal soup of the day, warm bread roll
or gluten-free bread, with butter (V, GF, VE)

Carpaccio of slow-roasted beetroot, goat's cheese,
candied walnut and Merlot dressing (V, GF)

Game and apricot terrine with fruit pickle, crispy pumpkin bread and micro cress

Severn & Wye smoked salmon gravlax served with beetroot purée,
orange segment and beetroot melba toast

MAIN COURSES

Slow-cooked lamb shank with herb mashed potato, baby carrots,
broccoli and rosemary sauce (GF)

Grilled 8oz sirloin steak with sautéed garlic and thyme field mushrooms,
cherry tomatoes on the vine and watercress chunky chips (GF)

Roasted salmon served with crushed potato cake, long-stem broccoli,
wilted curly kale, basil and coconut sauce (GF, DF)

Wild mushroom Wellington with mushrooms and winter vegetables, served with
tomato fondue, seasonal greens and cherry tomatoes on the vine (V)

DESSERTS

Cherry velvet wave with cherry coulis, glazed cherries and cherry sorbet

Lemon meringue tart with fresh raspberries and berry coulis (V)

Sticky toffee pudding with vanilla ice cream and toffee sauce (V)

Duo of British cheeses (V), served with crackers, grapes and quince jelly

From £45.00 per person

