



NEW YEAR'S EVE AT LEAF

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

Super seed artisan bread selection (V) (VG)
Cold pressed olive oil and aged balsamic vinegar

TO START

Seasonal soup of the day (V, GF, VG)
Warm bread roll or gluten free bread, butter

Slow roasted beetroot and goat's cheese (V, GF)
Carpaccio of beetroot, candied walnut merlot dressing

Duck and apricot terrine
Fruit pickle and crispy pumpkin bread, micro cress

Severn and Wye smoked salmon gravlax
Beetroot purée, orange segment, beetroot Melba toast

MAIN COURSES

Slow cooked lamb shank infused with mild spices (GF)
Saffron mashed potato, Chantenay carrots, broccoli and Rogan Josh sauce

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

Miso marinated roasted salmon (GF) (DF)
Crushed potato cake, steamed bok choy, wilted curly kale, basil and coconut sauce

Wild mushroom pithivier (VG)
Mushroom and winter vegetables, tomato fondue, seasonal greens and cherry tomato on the vine

DESSERTS

Plant based chocolate tart
Berry coulis, cherry sorbet (V)

Lemon meringue tart
Fresh raspberries, berries coulis (V)

Sticky toffee pudding
Vanilla ice cream and toffee sauce (V)

Duo of British cheeses
Crackers, grapes and quince jelly (VE)

£50.00 per adult

BOOK NOW