

NEW YEAR'S EVE AT LEAF

Celebrate the end of the year with a relaxed meal with friends and family in our Leaf restaurant.

TO START

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

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

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 (GF) herb mashed potato, baby carrots, broccoli, and rosemary sauce

Grilled 10oz sirloin steak (GF) sautéed garlic and thyme field mushrooms, cherry tomatoes on the vine, watercress, and chunky chips

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

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

DESSERTS

Chocolate delice (GF, VE) with berry coulis, charred orange segment, orange sorbet

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

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

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

Adults £50.00 per person

BOOK NOW

(V) – vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free