



New Year's Eve 2020
6 Course Tasting Menu
£75 Per Person

Aperitif

English Sparkling Wine

Appetiser

Jerusalem Artichoke Soup

Starters

Fillet of Beef Tartare

Or

King Oyster Mushroom "Risotto", Black Truffle, Seeded Toast

Fish Course

Scallops, Caramelized Cauliflower Puree, Crispy Kale

Or

Cauliflower "Scallops", Caramelized Cauliflower Puree, Crispy Kale

Interim Course

Caramelized Onion and Wookey Hole Scotch Egg, Truffled Pomme Sauce

Main Course

Pork Loin, Confit Pork Croquette, Parsnip Puree, Cauliflower Cheese

Or

Honey Glazed Parsnip, Baron Bigod Croquette, Parsnip Puree, Cauliflower Cheese, Parsnip Crisp

Dessert

A Selection of Petit Fours

Cheese Course

*A Smidgen of British Cheese, Crackers, Fig Roll,
Red Onion & Cherry Chutney*

(v) Vegan || *Gluten Free or Gluten Free option available

Please let us know if you have any dietary requirements or allergens, or if you require information on any ingredients used in our dishes

Kitchen Opening Times: Monday to Saturday 12pm -2.30pm & 5.30pm -9.00pm / Sunday 12pm -4pm

We add a discretionary 10% service charge to bookings of 10 people and above

Reservations: 01628 634468 / email: reservations@thebelgianarms.com