

New Year's Eve @ The College Arms

Cheeky glass of Prosecco on arrival from 7pm
Dinner is served at 7.30pm
Live music starts at 9.30pm
Dancing commences whenever you feel like it!

To Start

Cauliflower Soup (V)

textures of cauliflower

Seared Scallops and Black Pudding (GF)

celeriac purée, pea purée, micro herbs

Wood Pigeon (GF, DF)

bacon, blackberry and chicory salad, balsamic dressing

Roquefort and Rosemary Soufflé (V)

poached pear, candied walnut salad

To Follow

Venison Wellington (*DF)

mushroom duxelle, mash potato, kale, red wine jus

Guinea Fowl Breast and Ballantine (GF)

fondant potato, heritage carrots, thyme jus

Cod Loin wrapped in Parma Ham (GF, DF)

Boulangère potatoes, warm salsa

Butternut Squash and Spinach Ravioli (V, *DF)

roasted squash, sun blushed tomatoes, crispy sage, brown butter

To Finish

Pear and Ginger Soufflé

gingerbread, crème anglaise

Spiced Clementine and Cranberry Trifle

White Chocolate and Honeycomb Cheesecake

Apricot and Sultana Bread & Butter Pudding

crème anglaise

£45 per person