



New Year's Eve

THE PUMP ROOM
SEATED FOUR COURSE MENU

£195.00 PER PERSON

AMUSE-BOUCHE

CELERIAC VELOUTÉ

Toasted walnut, parsley oil

STARTER

SMOKED SALMON CARPACCIO

Salt-baked beetroot, confit lemon

BATH SOFT CHEESE CROQUETTE (V)

Pickled kohlrabi slaw, apple purée

MAIN

ROAST BEEF FILLET

Mustard gremolata, buttered green beans,
dauphinois potatoes, shallot and red wine jus

WILD MUSHROOM, LEEK AND
ARTICHOKE TART (V)

Maple-glazed heritage carrots, Madeira and
truffle jus (v)

PUDDING

BAKED CHOCOLATE AND SALTED
CARAMEL TART

Crème fraîche, honeycomb



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THE TERRACE AND RECEPTION HALL
STANDING BUFFET
£95.00 PER PERSON

MAINS

SLOW COOKED BEEF BRISKET

Wild mushrooms and shallots

WARMED BRIE AND BEETROOT

Chutney tart

CONFIT SALMON

With dill, fennel and pomegranate

SIDES

DAUPHINOIS POTATO

CHARRED TENDERSTEM

Sea salt and sesame

CARROT AND CUMIN SALAD

CEASAR SALAD

WARMED POTATO

Chive mayonnaise

Dessert Station

WARMED DOUBLE CHOCOLATE BROWNIE

Chocolate sauce

LEMON MERINGUE TART

APPLE CRUMBLE SHOT

Vanilla cream

MINI MACAROONS