

THE BOHEMIAN

NEW YEAR'S EVE MENU

Cocktail or a glass of Prosecco on arrival

STARTERS

SMOKED HAM HOCK TERRINE (DF, GO)

Pickled vegetables, mustard, sourdough

ROASTED HERITAGE BEETROOT SOUP (VO)

Goat's curd, aged balsamic, dukkah

MAINS

ROAST VENISON SADDLE (GF)

Grilled plums, winter greens, celeriac fondant, sloe gin jus

MONKFISH TAIL (GF, DO)

White coco beans, spiced tomato stew, pickled samphire

CELERIAC STEAK (VO)

Wild mushrooms, crispy potato, brown butter hollandaise

DESSERTS

MONT BLANC (V, GF)

Brown sugar meringue, chestnut cream, candied pecans & chestnuts, sherry sauce

CHOCOLATE & STOUT TART (VO)

Vanilla crème fraîche

DF = Dairy Free, DO = Dairy Free Option, GF = Gluten Free, GO = Gluten Free Option, V = Vegetarian, VO = Vegan Option

We add a 10% service charge to our bills, which all goes to our staff, but please let us know if you would like this removed.