bristol museum & art gallery
HOSPITALITY

New Year's Eve 2018

Roasted red pepper and sweet potato soup, coconut milk, smoked paprika

Butternut squash, charred onion shells, pomegranate, chilli, olive oil cracker

Prawn and crayfish cocktail, cucumber and poppy seed salad, brandy and tabasco sauce

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Slow cooked treacle cured beef brisket, braised red cabbage

Seabass, saffron and champagne sauce

Roasted red and golden beetroot filo tart, maple and sherry glaze

All served with sea salt and rosemary potatoes, tenderstem broccoli and watercress and mustard dressed Chantenay carrots

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The New Year Trio
Lemon and mascarpone tart, rosemary syrup
Brownie, honeycomb, salted caramel sauce
Pistachio meringue, rosewater Chantilly, raspberry

Sticky toffee pudding, rum and raisin sauce

Should you have a food allergy or intolerance, please ask a member of our team for the allergen information so you can make an informed choice on your food.

We will happily cater for dietary requirements, please speak to the event team to discuss the options available.