

New Years Eve 2018

The Pear Tree Inn

Canapés and Prosecco on arrival

Rare roast beef olives, sauce Béarnaise, walnuts, Bath blue, watercress GF
Squash, Tomato & sage pesto sausage roll V
Fresh crab spring rolls

To Start

Wild mushrooms & 'Old Lyburns' soufflé V GF
Hot smoked salmon and roasted beets salad, horseradish dressing GF DFO
Potted game, spiced pear pickle, walnut bread GFO
Duck livers on toasted sour dough, whisky cream sauce GFO

The Main Event

Roast squash and chickpeas, apricot spiced sauce, crispy & variegated kale GF VE
Fillet of beef wellington, Dauphinoise potato, port & shitake mushroom sauce, roast winter vegetables
Lemon sole fillets, tarragon & lemon crumb, roasted 'Old Lyburns' baby carrots, garlic diced potatoes GF
Wiltshire honey & mustard pan roasted pork tenderloin, pear lentils, herb aioli, Bromham greens GFO

Puds

Lavender sugar doughnuts, chocolate sauce
Godminster organic cheddar & Bath blue, quince jelly, thyme & sea salt crackers GFO
Salted caramel chocolate pot VE DF GF
Carrot cake, spiced iced parfait, maple caramel

DF- Dairy free, DFO- Dairy free option available on request, GF - Gluten free, GFO - Gluten free option available on request,
V- Vegetarian, VE- Vegan

Please tell us if you have any food allergies or intolerances, or if you require ^[GF] further information on ingredients used in our dishes.
^[GF] We have stated which dishes are gluten free, but others can be adapted to suit so please ask for advice.

Bookings only

01225 704966

£70 per person

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