



THE DAFFODIL

NEW YEAR'S EVE MENU

PREBOOK YOUR MIDNIGHT FIZZ
TABLES FROM 7PM - 10PM



DJ, DANCING &
CHAMPAGNE RECEPTION £75PP

NEW YEAR'S EVE MENU

TO START

DOUBLE GLOUCESTER SOUFFLÉ	TWICE BAKED, FRESH CHIVES, TRUFFLE OIL V E D G SD
HERITAGE BEETROOT	WATERMELON, WALNUT GRANOLA, WHITE BALSAMIC, WALNUT OIL V VG N SD
SALMON & CRAB CEVICHE	PICKLED PINEAPPLE, GRAPEFRUIT, LIME, CHILLI, BLACK QUINOA F C SD
SEARED BEEF 'TATAKI'	GARLIC CRISPS, SPRING ONIONS, PONZU, TRUFFLE MAYONNAISE SD E GR S
SCALLOPS ROASTED IN THE HALF SHELL	BUTTERNUT SQUASH PURÉE, GARLIC & BREADCRUMBS M D G GR

MAIN COURSE

FILLET OF ANGUS BEEF	ROAST VEGETABLES, BUTTERED GREENS, DAUPHINOISE POTATO, TRUFFLE SAUCE SD D GR
PAN FRIED FILLET OF SEA BASS	BUTTERED GREENS, CREAMY MASH, BROWN SHRIMPS, CAPERS, PARSLEY & LEMON F SD D C
SLOW COOKED PORK BELLY & CRACKLING	ROAST VEGETABLES, BUTTERED GREENS, CREAMY MASH, APPLE KETCHUP, PORK JUS S SD
ROAST COD LOIN 'POLONAISE'	CAULIFLOWER PURÉE, TENDERSTEM BROCCOLI, TOASTED ALMONDS F D G E SD N
CHARRED AUBERGINE	DUKKAH, CAULIFLOWER, TOASTED QUINOA, TOMATO, HARISSA VG V P N SE

PUDDING

CRÈME BRÛLÉE	ALMOND PUFF PASTRY STRAW V D E G N
STICKY TOFFEE PUDDING	PECAN CRUNCH, VANILLA ICE CREAM, TOFFEE SAUCE V E D N
PINEAPPLE CARPACCIO	KIWI FRUIT, PASSION FRUIT, POMEGRANATE, COCONUT SORBET V VG
MELTING CHOCOLATE FONDANT	MARSHMALLOW, HONEYCOMB, VANILLA ICE CREAM V G N E D PLEASE ALLOW 15 MINUTES
ARTISAN CHEESE SELECTION	CELERY, GRAPES, FRUIT CHUTNEY, CHEESE BISCUITS G D N SE CE

Please email eat@thedaffodil.com or call 01242 700055 with your booking. You can also make an appointment to drop by in person. When making your booking, a NON-REFUNDABLE DEPOSIT of £10.00 per head is required. Payment is to be made by credit/ debit card. Please do not post any cash, as we are unable to accept any responsibility for this. Cash is acceptable if you bring it in person to us. The balance of the payment should be paid in full, at least 21 days before the date of your booking.

NB: The balance of the payment will only be refunded if notification of cancellation is received at least 14 days before the booking time and date.

Please be aware that the price includes a 10% service charge.

ALLERGENS

C CRUSTACEANS CE CELERY D DAIRY E EGGS F FISH P PEANUTS G GLUTEN L LUPIN N NUTS MO MOLLUSCS
MU MUSTARD S SOYA SD SULPHUR DIOXIDE SE SESAME SEEDS V VEGETARIAN VG VEGAN GR GARLIC