

A stylized New Year's Eve poster. The background is a gradient of dark blue at the top to light blue at the bottom. In the top right, there are large, stylized red and orange fireworks exploding. In the top left, there is a yellow crescent moon. Scattered throughout are white stars and dots of varying sizes. A large, textured yellow shape is at the bottom left, and a red and orange textured circle is in the lower middle. A smaller orange and yellow textured circle is on the right side.

NEW YEAR'S EVE

NO-GLUTEN-CONTAINING

THE FOUNDRY
BELL
Wokingham

NEW YEAR'S EVE

Adults – 85pp

Enjoy a glass of fizz at midnight.

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

AMUSE BOUCHE

Roast Delica pumpkin soup, maple & chilli, pumpkin pesto (ve) (^) (76 kcal)

STARTERS

Grilled king scallop, cider & mustard cream, smoked pancetta & mussels (288 kcal)

Orange & fennel pollen Loch Etive smoked trout, cream cheese, caperberries & pickled onions (377 kcal)

MAINS

10oz Sirloin Steak

*roast bone marrow, lemon & garlic butter, Tunworth mash, truffled cauliflower shoots (1586 kcal)
10 supplement per person*

English Lamb Cutlet & Rolled Belly

glazed carrot, rosemary potato gateau, salsa verde (1227 kcal)

Grilled Lemon Sole

wild mushroom & black truffle fricassée, tarragon mayonnaise (309 kcal)

Sichuan Spiced Aubergine (ve) (^)

miso roast squash, pickled apple, avocado & toasted sesame seeds (1362 kcal)

Blood orange sorbet (ve) (64 kcal)

PUDDINGS

Chocolate crèmeux, candied walnuts, cocoa nib & blackcurrant sorbet (v) (^) (746 kcal)

Blackberry parfait, spiced apple caramel & sunflower seed brittle (v) (^) (623 kcal)

Adults need around 2000 kcal a day.

A discretionary service charge of 12.5% will be added to the bill at the end of your meal on the day of the event. It is split equally between our waiting team, our bartenders and our chefs (and is greatly appreciated - thank you!).

(v) suitable for vegetarians, (ve) suitable for vegans, (^) contains nuts &/or seeds.

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit.

We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

For full allergen information, please visit our website: thefoundrybell-wokingham.co.uk

For full terms & conditions please view our main menu.