



BISTRO

New Year's Eve 2025

2 Courses £68

3 Courses £80

On Arrival

Flint Vineyard White Charmat

or

Newt sparkling Cyder



To Start

Two XL Orkney scallops, crab bisque, seaweed cracker, Granny Smith

Delicia pumpkin, St Jude's curd & green garlic agnolotti

Steak tartare, pomme rosti, mushroom ketchup, pickled shallots

Cornish mackerel, buttermilk, charentais melon, brown crab brioche

The Main Event

Sudbury Red Poll beef fillet, green peppercorn sauce, seaweed salted chips,
'StJohn' dressed green beans, fried IPA pickled onions

Baron Bigod crusted Gigha halibut, buttered leeks,
Brancaster mussels, salsify, mariniere sauce

Jerusalem artichoke terrine, beetroot puree, pickled walnuts, rose harissa, nero

Shipmeadow venison loin, spiced squash puree, olive tapenade,
sprout leaves, golden ale sauce

To Finish

Chocolate nemesis "River Café", flat white ice cream, wild blackberries, Bungay Pinot Noir

Profiteroles, Amalfi lemon curd & spiced rum toffee

Frozen Fen Farm Skyr yogurt, caramelised Pippin apples, honeycomb, pistachio

Grande Assiette of cheese

Card details required to confirm a booking.

Cancellation 2 weeks prior to New Years Eve will occur a £40 per person charge.

Enquire with us for vegan and other dietary requirements

Bookings taken only over our phone 01986 892283 or email info@sourcebistro.co.uk

Tables available from 5.30PM-9.30PM, some tables may need returning after 2.5 hours, we will always advise if necessary