



NEW YEAR'S EVE MENU

AMUSE BOUCHES

DEVON CRAB VOL AU VENT
BEETROOT TARTARE CROSTINI (VG)

STARTERS

SALT BAKED CELERIAC SOUP (vg, gf)
Walnut dust, parsley oil

BOTANICAL GIN CURED SALMON & PRAWNS COCKTAIL (gf)
Peach, cucumber, Avruga caviar

CHICKEN & DUCK TERRINE
Caramelised red onion chutney, organic mustard, brioche toast

MAINS

SLOW-COOKED BEEF FEATHERBLADE
Truffle mash, pearl onions, Bourbon jus

LEMON BALM COD (gf)
Dauphinoise potato, carrots, fennel, Champagne cream (gf)

PUMPKIN & SAGE TORTOLLINI (vg)
Watercress essence

DESSERTS

PEAR & BLACKBERRY CRUMBLE TART (v)
Cinnamon custard

BLACK FOREST CHEESECAKE (v)
Cherry gel, chocolate tuile

BRITISH FARMHOUSE CHEESE SELECTION (v)
Quince jelly, fruit chutney, gala grapes, crispbread

Tea & coffee with chocolate truffles

Vegetarian (v) Vegan (vg) Gluten free (gf)

Please make us aware of any allergies or special dietary requirements.