



New Year's Eve

4 courses: £95 per person served with an arrival drink

7pm arrival | Served from 7:30pm | Includes entertainment from 9pm

	Confit Duck Rillettes <i>seville orange jelly, crispy kale, toasted brioche</i>	GFA
Starter	Miso Salmon Tartare <i>ginger & sesame noodle salad</i>	
	Charred Asparagus Spears <i>hollandaise, black olive tapenade, parmesan</i>	V
Sorbet	Peach Bellini Sorbet	V GF
	Rolled Shoulder of Lamb Wellington <i>wild mushroom & rosemary farce, chianti jus</i>	
Main	Poached Dover Sole Fillet <i>lobster & dill mousse, caviar cream</i>	GF
	Seared Westcountry Pork Tenderloin <i>caramelised apple fondant, pork scratchings</i>	GF
	Mille Feuille of Baked Goats Cheese <i>roasted vegetable compote, honey beetroot</i>	GFA
Dessert	Kir Royale Mousse <i>champagne jelly, popping candy fizz</i>	V GF
	White Chocolate & Raspberry Semifreddo <i>saffron & vanilla crème anglaise</i>	V
	Salted Caramel Cheesecake <i>butterscotch sauce, peanut brittle</i>	V
	Westcountry Mature Cheddar <i>caramelised walnuts, crackers & spiced apple chutney</i>	V GF

Key:  Vegan  Vegetarian  Gluten Free  GFA Gluten Free Available

Allergies or Intolerances Notice

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free.

Please let a member of the team know if you have any allergies or intolerances.