



NEW YEARS EVE MENU 2017

PROSECCO ON ARRIVAL

STARTERS

CREAM OF CELERIAC SOUP
ROSEMARY OIL- WALNUT FOAM

SMOKED DUCK BREAST
WITH MULLED CRANBERRIES- TOASTED PINE NUTS

KILN ROASTED SALMON
WITH SUN BLUSHED TOMATOES- LEMON PICKLE- WILD ROCKET

GREEN RISOTTO
RISOTTO OF BABY SPINACH- PESTO- MINT- SHAVINGS OF PARMESAN

MAIN COURSES

SLOWLY ROASTED BELLY OF PORK
BLACK AND WHITE PUDDINGS
CREAMED CELERIAC PUREE- ROASTING JUS

CHAR GRILLED 8OZ CREDITON RUMP STEAK
WITH A WILD MUSHROOM AND RED WINE SAUCE

PAN SEARED FILLETS OF SEABASS
WITH TIGER PRAWNS- CHORIZO AND BAKED LIME

CHESTNUT- GINGER AND SWEET POTATO CAKES
CREAMED SAVOY- SPICED TOMATO RELISH

DESSERTS

WARMED CHOCOLATE PECAN TART
WITH DEVON CLOTTED CREAM

BRANDY SNAP BASKET FILLED
WITH VANILLA ICE CREAM AND BABY FIGS IN RUM

VANILLA AND WINTER BERRY TERRINE
QUENELLE OF DARK BELGIAN CHOCOLATE MOUSSE

WEST COUNTRY CHEESE AND BISCUITS

£35

DRESS TO IMPRESS
DISCO FROM 9 PM