



NEW YEAR'S EVE

3 courses £75pp

A glass of English sparkling wine to start

CANAPÉ

Cauliflower, hazelnut & cheese croquette with pickled shallot *(v)*

STARTERS

Whipped chicken liver parfait with black cherry, pickled shallot & toasted brioche
Wild mushroom ravioli with caramelised onion, mushroom purée & garlic spinach *(v)*
Hand-picked Devon crab with heritage tomatoes, pickled fennel & brown crab
Roasted butternut squash soup with pumpkin seeds *(pb)*

MAINS

Fillet of beef with triple cooked chips & peppercorn sauce
Wild mushroom & celeriac pithivier with crispy mid potatoes,
cavolo nero & truffle sauce *(pb)*
Cornish sea bream with potato terrine, spinach & Café de Paris butter
Roasted chicken with winter mushroom arancini, crispy chicken skin,
mushroom & red wine jus

PUDDINGS

Dark chocolate mousse with salted caramel, shortbread & warm chocolate sauce *(v)*
Baked Alaska with spiced ginger sponge & fruit & nut ice cream *(v)*
Mandarin tart with Madeira redcurrants, charred mandarin & vanilla crèmeux *(pb)*
Pavlova with poached winter berries & vanilla cream *(v)*
British cheese plate with Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney,
apple, grapes & artisan crackers *(v) £5pp supplement*



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens,
as our food is prepared in areas where cross contamination may occur.
For more information please scan the QR code. (v) vegetarian | (pb) plant-based.

Adults need around 2000 Kcal per day