

# NEW YEAR'S EVE *Menu*

## CANAPÉS

### Confit Duck Leg, Potato & Truffle Terrine

Pickled wild mushroom, Port reduction **D, SU**

### Lobster & Dill Ravioli

Confit leeks, Saffron & lemon sauce **CR, E, D, SU**

### Lamb Loin, Mint & Garlic Wellington

Parsnip puree Fondant potatoes  
Glazed baby veg, Rosemary red wine jus **G, D, SU**

### White Chocolate & Champagne Tart

Pomegranate sorbet **G, E, D, SU**

### Selection of South West Cheese

Home-made walnut bread **D, SU, G, N**

## Petit Fours

## VEGETARIAN MENU

### Roasted Jerusalem Artichoke & Thyme Soup

Served with a cheese scone **G, D**

### Pea & Goat Cheese Ravioli

Char-grilled asparagus, leek velouté **G, E, D**

### Wild mushroom Cavolo Nero Wellington

Celeriac puree, fondant potatoes  
Shallot and red wine sauce

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS CR - CRUSTACEAN C - CELERY N - NUTS  
F - FISH SU - SULPHUR DIOXIDE S - SESAME SO - SOYA P - PEANUTS L - LUPIN