

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