

VEGETARIAN

New Year's Eve Gala

CANAPES ON ARRIVAL

Whipped Goat's Cheese Crostini

Quince, toasted hazelnut G, D, N, SU

Wild Mushroom Arancini

Truffle mayonnaise G, E, D, M, SU

Roasted Beetroot Tartlet

Horseradish crème fraîche G, E, D, SU

STARTER

Whipped Mozzarella & Heritage Beetroot

Pickled cucumber, basil oil, toasted seeds D, SU

INTERMEDIATE COURSE

Wild Mushroom & Truffle Raviolo

Cauliflower purée, crispy leek,

Champagne cream sauce G, E, D, C, SU

MAIN COURSE

Butternut Squash, Spinach & Chestnut Wellington

Potato terrine, celeriac purée, glazed shallot, tenderstem broccoli,

Madeira-style red wine jus G, E, D, N, C, SU

DESSERT

Dark Chocolate & Espresso Opera

Salted caramel, vanilla mascarpone,

cocoa nib crumb G, E, D, N, SO

CHEESE COURSE

Selection of Westcountry Cheese

Quince chutney, grapes, celery,

homemade walnut bread D, G, N, C, SU

PETIT FOURS

Champagne Truffle | Raspberry Paté de Fruit | Vanilla Macaron

D, SO, SU, E, N

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