

New Year's Eve Gala

CANAPES ON ARRIVAL

Cornish Crab Tartlet

Lemon mayonnaise, dill CR, G, E, D, M

Crispy Duck Bon Bon

Plum ketchup G, E, D, SU

Whipped Goat's Cheese Crostini

Quince, toasted hazelnut G, D, N, SU

STARTER

Smoked Salmon & Cornish Crab Tian

Avocado purée, pickled cucumber, lemon crème fraîche,
caviar dressing F, CR, D, SU

FISH COURSE

Roast Monkfish Tail

Cauliflower purée, brown shrimp, samphire,
Champagne & dill sauce F, CR, D, C, SU

MAIN COURSE

Fillet of Beef Wellington

Potato terrine, celeriac purée, glazed shallot,
tenderstem broccoli, Madeira jus G, E, D, 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 Pate 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

£95

per person