



New Years Eve

Mixed breads and olives with balsamic dipping oil (v)

Amuse Bouche of pea and mint soup (v)

Poached duck egg, thyme croutons and celery soup (v)

Smoked chicken and Foie Gras terrine with celeriac remoulade

Twice baked Godminster cheddar cheese soufflé (v)

Pancetta wrapped scallops and sautéed king prawns and truffled cauliflower purée

Pink Champagne sorbet (v)

*Beef Fillet Wellington with market vegetables, hand cut chips
and a rich red wine jus*

*Fillet of sea bream with clams, chorizo and cherry tomatoes with saffron
roasted new potatoes*

*Pork fillet stuffed with wild mushroom duxelles and black pudding wrapped in Parma
ham on sautéed cabbage and bacon with cider jus*

Aubergine, sun dried tomato and basil risotto topped with parmesan shavings



Mango parfait with coconut sorbet

Passion fruit cheesecake with fruit coulis

Chocolate cannelloni with hazelnut ice cream

Cheese board with celery, chutney and biscuits

Cafetiere of freshly ground coffee

Set dinner £50.00