



NEW YEAR'S EVE MENU

£85

Spiced butternut squash soup
Shaved winter truffle

Smoked wild mushroom & chestnut risotto
Roasted figs

Devonshire crab cake
Guacamole, tomato & chilli jam, coriander cress

Aged beef carpaccio
Shaved Lord of Hundreds, rocket, balsamic

Pink champagne sorbet

Roast English Lamb cutlets & braised shoulder
Wilted spinach, wild mushrooms, potato gratin, lamb jus

Pan fried fillet of turbot
Tiger prawn tortellini, pak choi, saffron fish cream

Roasted pumpkin, ricotta & sage cannelloni
Chestnut mushroom puree, endive salad

Valrhona chocolate and roasted hazelnut mousse, raspberry sorbet,
chocolate lace tuile and popping candy

Salted caramel and strawberry baked Alaska flambé,
strawberry gel, caramel soil

40 mile cheese plate (£7.50 supplement)
A selection of cheeses sourced within 40 miles of the hotel,
biscuits, grapes & chutney

WE WISH YOU A PEACEFUL, HEALTHY & FULFILLING 2019

*We are happy to provide information pertaining to allergies & intolerances upon request.
All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.*

