



NEW YEARS EVE CABARET DINNER

Starter

Celeriac & apple soup, crushed hazelnuts, crème fraîche

Glazed figs, whipped stilton, maple roasted walnuts, chicory leaves, poppyseed dressing

John Ross smoked salmon & kiln roasted salmon roulade, salmon caviar, sweet lemon & chive vinaigrette

Pressed confit duck & parsley rilette, crispy duck croquette, roasted quince,
spiced orange compote, toasted sourdough

Main

Ballotine of corn fed chicken, mushroom duxelle & serrano ham,
braised red cabbage, grilled ceps, creamy mash, sage sauce

West country beef fillet steak, pomme Anna, caramelized shallots, celeriac puree, port jus

Poached fillet of plaice filled with crab mousse, samphire, shellfish bisque, tomato & tarragon risotto

Vegan carrot, cashew, sesame & spinach nut roast Wellington,
wild mushroom & thyme sauce, olive oil & lemon thyme roast potatoes

Pudding

Mango & passionfruit pavlova, pistachios, limoncello syrup

Blueberry compote, gingernut crunch, lemon & vanilla, cheesecake fool

Banoffee sundae, salted caramel & chocolate ice cream, fresh cream,
banana, granola crunch, hot chocolate sauce

Baked pear & chocolate frangipane tart, sugared almonds, honeycombe ice cream

To end

Selection of British farmhouse cheeses, Christmas chutney, grapes & crackers

Coffee & Tea - homemade rocky road bites

**£85 including a glass of fizz
(service not included)**

This menu is for advance bookings only