

New Year's Eve

£105.00pp

Champagne on arrival

Starter

Wild Boar Terrine

Wrapped in bacon with apple cider chutney

Roses of Melon

Raspberry, redcurrant and prosecco jelly

Roasted Butternut Squash & Sweet Potato Soup

Crème fraîche

Intermediate

Champagne Sorbet

Seafood Table

Whole prawns, smoked salmon, poached dressed salmon,
peeled prawns, cockles, mussels, dressed crab,
poached lobster, smoked mackerel

From the Carvery

Roast Rib of Devon Ruby Red Beef

Yorkshire pudding and horseradish sauce

Roasted Saddle of Lamb

Date, fig and apricot stuffing

Confit Duck Leg

Garlic and black pepper

Baked Hazelnut, Cranberry & Brie Wellington

Red wine jus

Accompanied by a selection of chef's seasonal vegetables and potatoes

Dessert

Black Forest Torte

Kirsch and double cream

Caramel & Popcorn Cheesecake

Clotted cream

White Chocolate Crème Brûlée

Shortbread

Tropical Fresh Fruit Salad

Coconut cream

Cheese & Port Table

Brie, mature cheddar, Devon Blue, gouda,
Saint Agur, Austrian smoked, cheddar with cranberries
with grapes, celery, cheese crackers and a selection of port

★★★★

Freshly Brewed Filter Coffee & Petit Fours