



2020

# New Year's Eve

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## DINNER

### Amuse Bouche

Beef Consomme Celestine  
Shredded pancake

### Starter

#### Hors D'oeuvres Platter

Parma ham, game terrine, farmhouse pate and quail egg with quince jelly,  
real ale chutney, pea shoots and soda bread & butter

#### Melon Roses

Raspberry & prosecco coulis, fresh raspberries and creme fraiche

### Intermediate

Champagne Sorbet

### Seafood Table

Smoked Salmon, Peeled North Atlantic Prawns, Whole Poached Salmon,  
Mussels, Cockles, Dressed Crab, Lobster and Smoked Mackerel

### From the Carvery

#### Roast Rib of Beef

Yorkshire pudding and horseradish sauce

#### Roast Leg of Lamb

Garlic, rosemary and sichuan pepper

#### Pork Fillet with Mushroom Duxelles in Puff Pastry

Madeira sauce

#### Rice Gnocchi

Ocra, artichoke, asparagus, sun-dried tomatoes and smoked oil

Accompanied by a selection of Chef's vegetables and potatoes

### Dessert

#### Sticky Toffee Pudding

Toffee sauce and clotted cream

#### Trio of Desserts

Choux swan, baileys & white chocolate torte, strawberry & champagne mousse

#### Tropical Fresh Fruit Salad

Coconut ice cream

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### Cheese & Port Table

Cheddar with cranberry, mature Cheddar, Somerset brie, Devon blue, Austrian smoked,  
St Agur and Camembert with grapes, celery, artisan biscuits and a selection of port

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Tea of Coffee and Petit Fours