

NEW YEAR'S EVE

Menu

Amuse Bouche

Chinese spring vegetable noodle soup

Starter

Game terrine with smoked bacon and rosemary

Served with a real ale chutney

Melon rose GF, VE

Served with prosecco, raspberry jelly and fresh raspberries

Intermediate

Champagne sorbet GF,VE

Seafood Table GF

A selection of poached decorated salmon, smoked salmon, king prawns, lobster tails, mussels, cockles, smoked mackerel, crab meat and cold water prawns

From the Carvery

Roast sirloin of beef

Roast loin of pork

With a Parma ham, artichoke, and thyme seasoning

Braised confit of duck leg

Served with Cointreau and kumquat

Cranberry Quorn roast GF,VE

With a redcurrant and port jus

All served with chef's special selection of vegetables, potatoes along with thyme and chestnut stuffing, pigs in blankets, Yorkshire pudding and gravy

Desserts

Vanilla crème brûlée GF

Served with rhubarb and ginger compote

Chocolate Eton mess

With chocolate brownie chunks and chocolate sauce served with Belgian chocolate ice cream

Tropical fresh fruit salad GF, V

Served in half a pineapple with clotted cream

Trio of Cheese GF?, V

Devon Blue, Mature Cheddar, and Devonshire Red cheese with celery, quince jelly and a selection of crackers

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Coffee & Mints

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.

G Gluten Free | GF? Can be made Gluten Free (Please ask when ordering) | V Vegetarian | VE Vegan | VE? Can be made Vegan (Please ask when ordering)