



NEW YEAR'S EVE MENU

STARTERS

Home-marinated venison carpaccio
macarated blackberries, pistachio nuts,
tarragon leaves

Smoked salmon and shrimp roulade
pickled carrot and fennel salad,
sweet mustard vinaigrette

Norbury blue walnut whip (v)
brioche crouton, Cold Pressed Oil Company
rapeseed jelly, balsamic syrup

MAINS

Braised shin of English beef
dauphinoise potatoes, wilted greens,
poached shallot and rosemary jus

Pan-fried corn-fed chicken supreme
fondant potato, celeriac puree,
roasted wild mushroom and Madeira jus

Pan-fried fillet of Brixham bream
crab, spring onion and saffron chowder

**Wild mushroom, spinach and celeriac
Wellington (v)**
roasted new potatoes, braised baby leeks,
Pernod veloute

DESSERTS

Dark chocolate fondant
rum butter ice cream, toasted almonds

Trio of orange
orange posset, blood orange jelly,
blood orange granita

Rhubarb and custard panna cotta
ginger crumble, torn mint

OPTIONAL CHEESE COURSE

Selection of English cheeses
homemade chutney, grapes and crackers
(£5 supplement)

£39.95