

NEW YEAR'S EVE TASTER MENU

Created by our Head Chef, Mike O'Donnell, this menu will be served to everyone at the same time. Drinks in the lounge from 7pm, with dinner being served at 8pm in the Restaurant. This will take us through to around 10.30pm with music and dancing following on into the New Year.

CURRIED PICCOLO PARSNIP

with onion bhaji, sweet potato and poppadom
Gewürztraminer 2016 – Domaine Henri Fuchs, Ribeauvillé, Alsace

BREAST OF PARTRIDGE

with royale potato, chorizo cassoulet, cauliflower and smoked bacon foam

PAN SEARED TURBOT

with shellfish butter, samphire, nasturtium, lemon and thyme gel and smoked water
Pouilly-Fumé "Villa Paulus" 2017 – Domaine Masson-Blondelet, Loire

LOIN OF DARTMOOR SHEPHERD HOGGET

with faggot, braised red cabbage, cumin potato, carrot stew and rosemary jus
Chianti Classico Riserva 2013 - Machiavelli, Tuscany

SMOKED GOUDER AND SWEETCORN FRITTER

with beetroot mousse and pickled nasri pear
Cabernet-Sauvignon "Filius" 2014 – Vasse Felix, Margaret River, WA

CLEMENTINE VELOUR

Late Harvest Riesling 2017 – Paul Cluver Estate, Elgin

HOT SPICED TREACLE CAKE

with caramel sauce, vanilla mascarpone and date puree

Freshly Brewed Coffee and Petit Fours

£75.00 per person

Wine flight £45 per person to accompany courses as shown above
Please order prior to dinner

Please let us know if you have a food allergy or intolerance when you order your food so that we can make recommendations for you. As all our food is cooked freshly on the premises in many cases our chefs can prepare the dish of your choice with alternative ingredients.