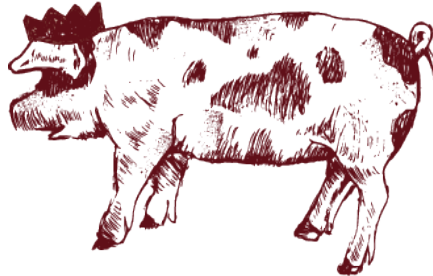


NEW YEAR'S EVE 2018



Selection of Canapés

Smoked Loch Duart salmon mousse
Chicken & smoked ham terrine, red onion chutney
Godminster Cheddar gougères

Starters

Tasting plate of Creedy Carver duck: rilette, croquette & duck ham, plum relish

Seared Cornish scallops & chorizo, pea purée, crispy potato

Wild mushroom ravioli, toasted hazelnuts, sage butter, parmesan

Mains

Trio of gourmet sausages: reindeer and cranberry; wild boar & mushroom; duck, plum & ginger
served with braised red cabbage, roast garlic & parsley mash, shallot & red wine gravy

Roast loin of Wiltshire venison, carrot purée, dauphinoise potatoes, cavolo nero, game gravy

Pan fried fillet of line caught Cornish hake, crab & dill soufflé, braised fennel, new potatoes, crab sauce

Shallot & beetroot tart tatin, goats cheese, spinach, garlic & chilli squash

Puddings

Triple chocolate cheesecake, salted caramel sauce, honeycomb ice cream

Apple & cinnamon, crème brûlée, shortbread, cider sorbet

Our famous sticky toffee pudding, butterscotch sauce, vanilla ice cream

Selection of West Country cheese, chutney & biscuits
(add cheese as an extra course for 5.50)

Tables booked at 6pm, 6.30pm, 7pm or 7.30pm: 35 per person (2 hour sitting)

Tables from 8.30pm: 55 per person.

Bar open until 2am