

NEW YEAR'S EVE 2017 MENU



STARTER

Pan fried local pheasant strips served with an orange and whiskey cream sauce on toast.

Beetroot infused gravadlax with pickled cucumber and wholemeal bread.

Wild mushroom risotto with balsamic glaze, wild rocket and Parmesan.

MAIN COURSE

Fillets of gilthead bream served with a lemon and herb butter, baby potatoes and vine roasted baby tomatoes.

Chargrilled lamb leg steak with confit garlic mashed potato and a red wine and rosemary jus.

Confit of duck leg with a black cherry sauce and potato rosti.

DESSERT

Warm carrot cake with a caramel sauce.

Steamed chocolate pudding with chocolate sauce and double cream.

Angel Tower (meringue, lemon curd, ice cream, passion fruit coulis).

CHEESE AND COFFEE

Selection of West Country cheese - Coastal Cheddar, Barkham Blue, Tunworth, Smoked Applewood served with red onion marmalade and oat cakes.

£39.95 INC. GLASS OF PROSECCO AT MIDNIGHT

Service at your discretion. If you have any allergies, please let these be known when ordering.
Please note fish and game dishes may contain bones and/or shot. All our food is cooked to order. Please be patient during busy times.