

New Year's Eve Menu

£199 per person

Starters

CORNISH CRAB SALAD (GF)
Pickled Cucumber, Ruby Grapefruit Gel, Granny Smith Apple, Caviar

CHAMPAGNE & FOIE GRAS TERRINE (GFO)
Toasted Brioche, Glazed Fig, Onion Gel, Sakura Cress

CLASSIC FRENCH ONION SOUP (GFO, V)
Colston Basset Croute, Baby Watercress

VEGAN BURRATA (VG)
Heirloom Tomatoes, Balsamic Pearls, Basil Oil, Basil Cress

Mains

APPLE & SOY GLAZED DINGLEY DELL PORK BELLY (DF)
Pulled Pork Croquette, Apple Sauce, Puffed Pork Skin

HARTLEY WINTNEY AGED BEEF FILLET (GF)
Roast Rainbow Carrots & Asparagus, Truffle Creamed Maris Pipier Forest Mushroom Jus

PAN ROAST COD SUPREME (GF)
Creamy Buttered Potato, Lobster & Prawn Bisque, Lyme Bay Clams, Braised Fennel, Bronze Fennel

BUTTERNUT SQUASH WELLINGTON (VG)
Fondant Potato, Roast Parsnips & Carrots, Brussels Sprouts, Chive Beurre Blanc

Desserts

MULLED WINE POACHED PEAR (GF)
Lemon Mascarpone Cheese Mousse, Spun Sugar, Viola Flowers

ELVETHAM BAKED ALASKA (DF)
Genoise Sponge Base, Trio Of Ice Cream, Italian Meringue

MADURA MELTING MOMENT
Raspberry Curd, Chocolate Brittle, Snow Egg

REGIONAL CHEESE SELECTION (GFO)
Carrot & Apricot Chutney, Peters Yard Sourdough Crackers

V = Vegetarian | VG = Vegan | GF = Gluten Free | DFO = Dairy free option available | GFO = Gluten Free option available | N = Contains Nuts
