



# NEW YEAR'S EVE MENU

## STARTERS

**Home-marinated venison carpaccio**  
macerated 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 & 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