

NEW YEARS EVE MENU

STARTERS

Rich Beef & Madeira Consommé

with vegetable spring roll

Whipped Vulcombe Goats Cheese Mousse V

with roast beetroot & poached pear salad, toasted walnuts & chive oil

Trio of Seafood

with pan seared scallop, tempura tiger prawn, salmon gravlax & spiced cucumber salsa

MAIN COURSES

Roast Fillet of Beef Wellington

with potato, leek & celeriac gratin, chargrilled vegetables & red wine jus

Roast Rump of Lamb

with cumin & mint bon bon, pan fried liver & onions,

mash potato with a rosemary & tomato sauce

Mixed Seafood & Shellfish Bouillabaisse

with toasted sourdough & saffron aioli

Red Onion, Spinach & Toasted Pine Nut Tart V

with roasted new potatoes & chargrilled vegetables

DESSERTS

Sticky Toffee Pudding

with vanilla ice cream & toffee sauce

White Chocolate & Raspberry Crème Brûlée

with raspberry doughnut & raspberry sorbet

Apple Strudel

with vanilla custard

Trio of Salcombe Ice Cream

CHEESE

Selection of Devonshire Cheese

with oatmeal biscuits, chutney, grapes & celery

Please call us to discuss any allergies or special dietary requirements

TO SECURE A TABLE A £10 PER PERSON DEPOSIT IS REQUIRED

THREE COURSES £39.95
WITH A COMPLIMENTARY
GLASS OF PROSECCO

TO BOOK
CALL
01647 440500