

Judges New Years Eve Restaurant Dinner Menu

"Bubbly" and Canapés

Amuse Bouche

Starters

Celeriac Velouté

pear, chestnuts

or

Crab

apple, chicory, walnut

Intermediate

Pressed Ham & Guinea Fowl Terrine

foie gras, macerated sultanas, parkin

or

Jerusalem Artichoke Risotto

black trompettes, artichoke crisps, winter truffle shavings

or

Yellison Goats Cheese

beetroot, pine nuts, honey

Main Course

Locally Reared Beef Fillet

cèp, shallot confit, chard

or

Turbot

mussel, fennel, herbs

or

Ravioli

ricotta & herbs, basil pesto, wild mushrooms

Desserts

Chocolate Delice

pistachio mousse, passion fruit ice cream

or

Crème Brûlée

caramelized pineapple, coconut sorbet

or

Selection of Cheeses

biscuits, chutneys

Coffee and Mince Pies

New Years Eve Dinner £85.00 per person

(including Bubbly and Canapés on arrival, Table Magician)

All prices are inclusive of VAT

Major allergens intentionally used as ingredients are:

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements.