

NEW YEAR'S EVE 2018

PRE DINNER DRINKS FROM 7.00PM

CANAPÉS AND COCKTAILS

STARTERS

WILD MUSHROOM SOUP DRIZZLED WITH WHITE TRUFFLE OIL

BRIXHAM CRAB SALAD, CHIVE MAYONNAISE,
PEASHOOTS & CRISP BREADS

TERRINE OF PORK

PORK FILLET & SMOKED BACON, APPLE & TARRAGON COMPOTE

GRILLED GOAT'S CHEESE ON A GARLIC AND HERB CROUTON,
ROASTED PEPPER SALSA

MAIN COURSES

PAN-FRIED MEDALLIONS OF FILLET STEAK, GREEN PEPPERCORN SAUCE
AND FONDANT POTATO

CHORIZO-STUFFED BREAST OF CORN-FED CHICKEN, PAPRIKA MASHED
POTATOES, MADIERA JUS

DUO OF MONKFISH AND SCALLOPS, SEAFOOD VELOUTE
AND SAFFRON POTATOES

FIVE ONION RISOTTO WITH BEER-BATTERED ONION RINGS, ROAST
CHERRY TOMATOES AND BASIL PESTO

DESSERTS

FRESH RASPBERRY CRÈME BRULEE, MILLIONAIRE'S SHORTBREAD

DARK CHOCOLATE MARQUISE SERVED WITH PISTACHIO ICE-CREAM

LEMON SYLLABUB TOPPED WITH CARAMELISED ZEST

EXOTIC FRUIT SALAD IN GINGER AND LEMON GRASS SYRUP,
MANGO SORBET

WEST COUNTRY CHEESEBOARD WITH CELERY AND GRAPE CHUTNEY

COFFEE AND PETIT FOURS

MUSIC & DANCING TILL 1 AM

£62.50 PER PERSON