



NEW YEAR'S EVE 2024

House Champagne

Smoked Salmon Vol au Vent, Crème Fraiche, Exmoor Caviar

Tunworth & Cranberry Tartlets

WARM SOURDOUGH

Salted Butter, Nori, Toasted Nigella Seeds

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SMOKED CHICKEN TERRINE

Crispy Chicken Skin, Charred Spring Onions, Tarragon Mayonnaise

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PRAWN & CRAB RISOTTO

Seared Scallop, Sauce Américaine

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FILLET OF BEEF WELLINGTON

Mousseline Potatoes, Green Beans, Red Wine Sauce

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DARK CHOCOLATE MOUSSE

Clotted Cream Ice Cream

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WHITE CHOCOLATE FUDGE

£130 per person