

# NEW YEAR'S EVE

## *menu*

### **CORNISH CRAB**

handpicked white crab meat, brown crab mayonnaise, pink grapefruit, cucumber jelly, keta caviar, daikon

### **DUCK LEG & ORANGE CONFIT**

poached prunes, gingerbread, pistachios, red wine & thyme

### **BETROOT & APPLE CARPACCIO**

creamed feta, Parisian apples, candied walnuts

### **WILD MUSHROOM & TARRAGON SOUP**

spinach dumpling

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### **CHAMPAGNE & CASSIS SORBET**

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### **BEEF WELLINGTON**

mushrooms, truffle pomme purée, sautéed kale, carrot purée, red wine jus

### **PAN SEARED DUCK BREAST**

roasted plums, onion tarte tatin, croquette potato, salsify, cavolo nero

### **GRILLED COD LOIN**

new potatoes, smoked haddock & clam chowder, mussels, samphire

### **WINTER SQUASH, SWEET POTATO & CRANBERRY LASAGNE (VG)**

crispy kale, squash purée, parmesan crisp

All main courses will be served with neeps & tatties, red cabbage & chantenay carrots, glazed mashed potato

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### **PASSIONFRUIT PANNA COTTA**

fermented strawberry foam, sweet popcorn, mango sorbet

### **RED VELVET OPERA CAKE**

white chocolate ganache, salted chocolate sorbet

### **BLACKBERRY & CHESTNUT DELICE**

chestnut purée, poached apples

### **TRIO OF LOCAL CHEESE & BISCUITS**

variety of oat biscuits, fig salami, apple & damson chutney, quince jelly, grapes

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### **FRESHLY BREWED TEA, COFFEE & PETIT FOURS**

**RAMBLER'S BAR**  
*& Candleroom*