



## New Years Eve Dinner

Chef's Trio Amuse bouche

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Panko fried oysters on sesame and soy marinated vegetables, crispy salami and spicy aioli

Smoked Salmon & prawn roulade with salmon caviar, cucumber and dill

Pressed Ham hock terrine with homemade piccalilli & a herb salad

Carpaccio of beetroot, local farm sheep's curd croquette and beetroot gel

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Cucumber sorbet

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Melbury estate, venison loin, watercress purée, Boulangere potatoes, burnt shallots and thyme jus

Fillet of Line caught Cornish cod with red pepper sauce, chorizo, black olives and girolles mushrooms

Pan roasted Guinea fowl, sweet potato fondants, braised red cabbage, red wine jus

Baked aubergine stuffed with Israeli cous cous and Mediterranean vegetables with pomodoro sauce,

herb crust & pesto

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Crème brulee, champagne mousse, orange infused shortbread

Passion fruit Pannacotta with spiced pineapple and berry sorbet

Chocolate brownie, salted caramel ice cream, chocolate soil and candy popcorn

Selection of West Country cheeses with celery and apple salad, home made quince jelly and posh crackers

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Coffee and homemade petit fours

£50.00 per person