

New Years Eve 2018

Amuse-bouche

Prosciutto wrapped, Ticklemore Devon Blue Cheese, Pea Shoots & Pear **V* G**

Appetisers

Roasted Quail on Sourdough Toast, with Portabella Mushroom & Horseradish cream. **G***

Smoked Salmon & Dill Pate with Avruga Caviar, Pea Shoots, Baby Tomatoes & Green Olive Herb Pavé Toast.

Classic Buffalo Mozzarella & Beef Tomato with fresh Basil Pesto & Basil Leaves. **G**

Beef Carpaccio with Shaved Parmesan. **G**

Trou Normand

Yarde Farm Champagne Sorbet with a glass of award winning Jules Feraud Champagne. **V G**

Main Dishes

Fillet of Salmon, Pan Roasted with Lemon Butter and a Chorizo & New Potato Cake with wilted Spinach & Samphire and a Lemon Velouté Sauce. **G**

Prime 21 day aged, Devon & Cornwall Fillet Steak with a Wild Mushroom, Garlic and Brandy Fricassee, Dauphinoise Potato, Thyme & Garlic Butter baked Beef Tomato and a Green Peppercorn Sauce. **G**

Or have a Vegetarian Version with a savoury Panko coated Cauliflower Steak & a Blue Cheese Sauce. **V**

Exmoor Grill, a 4oz Venison Steak, 1/2 a Gammon Steak, local Earlston Farm Suasage & pan fried Lambs Liver with Triple Cooked Chips, Garden Peas & a rich Red Wine & Red Onion Gravy. **G**

Truffle infused Vegetarian Ragu Linguine with Fire Roasted Tomatoes & Green Olive Herb Pavé Garlic Bread. **V**

Dessert

Elderflower Panna Cotta, with Strawberries and Yarde Farm Elderflower Sorbet. **V**

Chocolate, Coconut Banoffee Pie & Yarde Farm Coconut Ice Cream. **V**

Petits Pots à l'Absinthe. **V**

Frozen Cranberry Cranachan with Oatmeal Crunch & Clotted Cream. **V**

Finally

Devon Roast Coffee or Tea. **V**