

NEW YEARS EVE MENU

I.

Wild Mushroom Cappuccino

with smoked foam and a feta shortcrust twist

II.

Carpaccio of Venison

with pickled girolle mushrooms, wild rocket and a blackcurrant gel

OR

Carpaccio of Heritage Beetroots

with wild rocket, baby capers and a Devon blue cheese crumble

III.

Smoked Sea Trout

with seaweed, wasabi gel and a raspberry vinaigrette

OR

Smoked Goats Cheese

with pouched pear, caramelised figs and a balsamic glaze

IV.

Grilled Local Halibut

on a bed of risotto, with soy beans and caviar

OR

Baby Mozzarella Arancini

with heritage tomato and a basil pesto

V.

Cannon of Devonshire Lamb

with a pistachio crust, chateau potatoes and a madeira jus

OR

Stuffed Cauliflower

with wild mushrooms, steamed kale and smoked potato

VI.

A Trio of Desserts

A Chocolate Caramel Torte, Lemon Posset with a raspberry gel
and a Black Fig Semifreddo with a plum puree.