



The Garden House  
Restaurant

## *New Year's Eve*

Welcome glass of festive limited edition Red Moët & Chandon Impérial Brut

### Welcome Canapés:

Cornish crab tartlet  
Chicory cup & toasted seeds  
Duck parfait & toasted brioche  
Heritage tomato concasse bruschetta

### *Starters*

#### Native Half Lobster

Garlic butter | house salad

#### Venison Carpaccio & Garden Rosemary

Lovage | gooseberry | pickled juniper

#### Artisanal Burrata

Fig | garden sage | smoked almond

### *Mains*

#### Dry Aged Beef Wellington

Glazed sand carrot | spinach | green peppercorn sauce

#### Foraged Mushroom Risotto

Cep mushrooms | Perigord winter truffle | parmesan foam

#### Cornish Lobster & Scallop Spinach Raviolo

Prawn bisque | caviar | champagne sauce

### Sides to share

Charred broccoli | 50/50 mash | William pear & walnut salad

### *Palate Cleanser Cocktail*

### *Pudding*

#### Pear & Chestnut Baked Alaska

Baron de Sigognac Armagnac

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients, and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars.

If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 13.5% service charge will be added to your bill. We are very grateful for any feedback.