



The Shelburne Restaurant

2025 New Year's Eve Dinner Menu

Starters

Confit Duck Tortellini, Ginger & Spring Onions, Sweetcorn (D, EG, G, SF, SL)

Ham Hock, Westcombe Cheddar, Crispy Egg Yolk (D, EG, G, SL)

Mushroom Parfait, Pickled Shallots, Toasted Soughdough (G, SL, VG)

Fish Courses

Herb Crusted Cod, Violet Potatoes, Lemon Gel, Rocket Sauce (D, F, SL)

Roasted Scallops, Cauliflower, Hazelnuts, Granny Smith Apples (D, N, SF)

Wild Mushroom & Caramelised Onion Ravioli, Onion Broth (G, VG)

Main Courses

Fillet of Beef, Lobster Ravioli, Pressed Potato, Green Beans, Bordelaise Sauce (D, EG, G, SL)

Roasted Venison Loin, Crushed Swede, Braised Haunch Pie, Chanterelle Mushrooms (D, EG, G, SL)

Pan Fried Halibut, Saffron Potatoes, Wilted Spinach, Fennel Roasted Maple Carrots, Red Wine Sauce (D, F, SL)

Spiced Butternut & Quinoa Pithivier, Herb Puy Lentils, Harissa Foam (G, SL, VG)

Desserts

Cointreau Soufflé, Malted Milk Ice Cream (D, EG, G, SL, V)

Coffee Parfait, Milk Crisps, Chocolate Sorbet (D, EG, N, V)

Apple Tarte Tatin, Vegan Vanilla Ice Cream (G, VG)

Cheeseboard

Wyfe of Bath, Quince Jelly (D, SL, V)

Ash Rolled Goat's Cheese, Figs & Honey (D, V)

Whipped Harrogate, Warm Eccles Cake (D, EG, G, V)

Black Bomber, Apple Chutney (D, SL)

Coffee, Petit Fours (D, EG, G, N, S, V)

Please speak to your server, before ordering your meal, if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen-free, but there is a possibility of cross-contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

Please Note: Dairy-free, gluten-free and vegan options are available upon request in advance only.