31st

NEW YEAR'S EVE DINNER MENU

STARTERS

CORNFLAKE FRIED CHICKEN
satay sauce, roasted peanuts, coriander

KING PRAWN BAO BUN
korean bbq sauce, papaya salad

WILD MUSHROOM ARANCINI
truffle aioli, aged parmesan

MAINS

AGED SIRLOIN STEAK (GF)
beef fat fondant, caramelised onion puree, roscoff onion, tenderstem, beef jus

CORN-FED CHICKEN BREAST (GF)
herb gnocchi, mushroom puree, wild mushrooms, spinach, chicken jus

HAKE LOIN
chorizo & red wine butterbean cassoulet, pangratta

BUTTERNUT SQUASH & SAGE RISOTTO
baby spinach & nutmeg

DESSERTS

WHITE CHOCOLATE & GINGER CHEESECAKE
honeycomb, orange gel, biscuit crumble

PASSION FRUIT TART
italian meringue, mango puree, toasted coconut

OR TO SHARE

CHEESE BOARD SHARER (GF*)
selection of south west cheese, quince, celery, damsel biscuits

(V) - Vegetarian, (V) - Vegetarian option available*
(VG) - Vegan, (VG) - Vegan option available*
(GF) - Gluten free available, (GF) - Gluten free option available*
(DF) - Dairy free, (DF) - Dairy free option available*