## NEW YEAR'S EVE

FOUR COURSE SET MENU FOLLOWED BY LIVE MUSIC \& A DJ!
$£ 69.95$ per person | under 12's $£ 24.95$
A glass of Prosecco or Buck's Fizz on arrival

PRE-STARTER<br>Truffle mushroom soup ©<br>\section*{STARTERS}

Prawn, smoked salmon \& crab cocktail, baby gem, Marie Rose sauce Truffled beef croquettes, horseradish \& watercress

Warm hummus, roasted squash \& beets, chicory, pomegranate, dukkah (6) Pan fried scallops, Jerusalem artichoke puree, bok choy, spring onions, soy, sesame, chilli \& ginger dressing $+£ 5$ supplement

## MAINS

Pan-fried duck breast, Dauphinoise potatoes, glazed carrots \& turnips, wilted greens, red wine jus

Fillet of Brixham cod, mussel chowder, herb oil Aubergine, sweet potato \& fennel parmigiana, house salad (*) 8 oz Ribeye steak, chips, herb grilled mushroom, roasted shallot and your choice of Béarnaise sauce or peppercorn sauce

## DESSERTS

Chocolate salted caramel torte, raspberry coulis
Lemon meringue tart
Rum \& maple glazed pineapple, vegan vanilla ice cream, pomegranate \& cashews (4)

Blue Stilton, mature Cheddar, chutney, crackers

Coffee \& chocolates to finish


