

New Years Eve Gala Dinner

Carrot & Corriander Soup

Classic 70'S Prawn Cocktail

Served in a Glass Goblet, Marie Rose & Brown Bread & Butter

Smoked Scottish Salmon and Cornish Crab Roulade

Rocket Salad and Sauce Vierge

Exmoor Chicken Liver Pate

Red Onion Marmalade, Sautéed Chicken Livers, Herb Salad, Brioche Toast

Lemon Sorbet

Zest of Lemon

Paupiettes of Sole and Crab Thermidor

Roast Sirloin of Beef

Horseradish Sauce, Yorkshire Pudding and Various Mustards

Roast Devonshire Turkey

Bacon Roll, Chestnut Seasoning and Cranberry Sauce

Salmon Encroute

Baked Salmon Wrapped in Puff Pastry and Filled with Prawns and Pesto

Sauteed Duck Breast

Ratatouille Confit, Fondant Potato, Pink Peppercorn Veloute

Nut Roast

Tomato Compote (Suitable for Vegetarians)

Selection of Sweets

Raspberry Pavlova

Banoffi Pie

St Clements Gateau

Fresh Fruit Salad

Black Cherry Cheesecake

Profiteroles & Chocolate Sauce

Christmas Pudding with Brandy Sauce or Clotted Cream

Selection of Cheeses

Devon Blue

Cornish Brie

Black Waxed Curworthy

Cornish Yarg

Parkham Farm Mature Cheddar

Accompanied by Celery, Grapes and Cheese Biscuits

Coffee and Minted Chocolate