NEW YEAR'S EVE

£125

SERVED WITH A GLASS OF CHAMPAGNE TESTULAT, CARTE D'OR, BRUT NV
AVAILABLE ON NEW YEAR'S EVE FROM 5.00PM UNTIL 22.00PM

FOR THE TABLE

Warm sourdough loaf served with salted butter

CHOICE OF STARTERS

Truffled Jerusalem artichoke soup (vg, gf)

or

Heritage beetroot salad, pickled clementine, candied walnuts & toasted pine nuts (vg, gf)
Add Rosary Goats Ash **£3.75**

or

Smoked salmon, crispy Lilliput capers, shallot rings, pickled cucumber, whipped horseradish cream with toasted rye bread

or

Pressed game terrine & apricot served with Bramley apple & cider chutney, grilled sourdough

CHOICE OF MAIN COURSES

Truffle & wild mushroom risotto, black garlic, roasted chestnuts & pickled shimeji mushroom (vg, gf)

or

Fillet of pan-fried stone bass fillet, glazed salsify, roast parsnip purée, buttered leeks,

Avruga caviar & Champagne sauce

or

Pheasant Supreme, confit duck leg bonbon, burnt leek purée, baby heritage carrots, courgettes & smoked duck sauce

or

Grass-fed roast sirloin of beef with duck fat roast potatoes, curly kale, honey roast mixed vegetables, cauliflower cheese, Yorkshire pudding & red wine sauce

CHOICE OF DESSERTS

Bitter chocolate tart with wild sour cherry compote (vg, gf)

or

Bramley apple & ginger crumble, cinnamon ice cream

or

Panna Cotta, mulled wine berries compote, almond tuiles

or

Selection of cheeses Cornish Quartz aged Cheddar, Clawson Stilton, Somerset Brie, Rosary Goats Ash with oatcakes, celery, Bramley apple & cider chutney & grapes

(vg: vegan | gf: gluten free)

A discretionary 12.5% Service Charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free. Inclusive of 20% VAT



DURRANT'S
HOTEL