



NEW YEAR'S EVE DINNER  
2020

Arrival Cocktails and Canapés

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Chicken Liver and Foie Gras Parfait, Apple Compote, Walnut Crumb  
Burrata, Clementine, Roast Cherry Tomato and Endive Salad, Crispy Sourdough Croutons  
Cassoulet Terrine, Crackling, Mustard and Pickled Silverskins

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Mackerel Tartar, Razor Clams and a Mollusc Foam  
Caramelised Chicory Tart with Walnut, Poached Pear and Deep-Fried Blue Cheese  
Brixham Cornish Crab Risotto, Lemon Jelly

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Cornish Lobster Thermidor, Baby Leaf Salad, French Fries  
Wild Mushroom Orzo, Pickled Girolles, Rocket, Truffle Foam  
Aged Beef Fillet, Onion Soubise, Shiitake Mushroom Marmalade, Watercress Mash, Port Jus

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Yuzu Sorbet

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Passionfruit and Dark Chocolate Delice, Yoghurt Ice Cream, Chocolate Soil  
Chef's Cheeseboard, Apple and Walnut Chutney, Lavosh, Oat Crackers