



Tasting Menu

31st December 2021



Canapés & Cocktail

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Ceviche of Lyme Bay scallops, pickled Thai shallots, radish & ponzu

or

Ceviche of palm hearts, pickled shallots, radish & ponzu (v)

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Parfait of chicken livers, apple, hazelnut & truffle

or

Parfait of wild mushrooms, apple, hazelnut & truffle (v)

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Raviolo of crab & salmon, leek, ginger, crab bisque & citrus

or

Raviolo of sweet potato, ginger, leek, vegetable bisque & citrus (v)

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Char grilled haunch of Somerset venison, celeriac choucroute, truffled mash, smoked onions & jus

or

Roasted celeriac steak, wild mushrooms, braised endive, golden sultana & jus (v)

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Bitter chocolate mousse, baileys cream, hazelnuts, white chocolate & whisky ice cream (v)



£140 per person, including a glass of Champagne