

NEW YEARS EVE MENU 2019

Amuse Bouche



Rosary ash goat's cheese parfait, butternut squash,
wild mushrooms, pecorino chips

Wild boar raviolo, celeriac velouté, crispy sage,
shaved truffle

Cured Mackerel, glazed golden beetroot, pickled
cucumber



Pink grapefruit & champagne sorbet



Beef Wellington, fondant potato, wilted tender
stem broccoli, rainbow carrots

John Dory, turnips, saffron potatoes, spring onions,
smoked fish bouillon

Cauliflower gnocchi, amaretto crumble, broad
beans, avocado oil



Passion fruit parfait, physalis, meringues

Chocolate, cherry frangipane

Selection of Godminster cheeses