



New Years Eve Gala Dinner '11

A glass of Jean Moutardier Champagne with canapés



Cep mushroom risotto with its own velouté and parmesan crackling
Mosaic of Somerset game with duck foie gras, pear and saffron chutney
Cannelloni of cock crab with native lobster and shellfish foam
Carpaccio of sika venison, blue cheese beignets, hazelnuts and truffle



Glazed black cod, pickled ginger and bamboo



Roast mallard duck with Alsace cabbage and caramelized shallot purée
Fillet of Stokes Marsh Farm beef, dauphinoise potato, turnips and pancetta
Tranche of Cornish wild seabass, Bombay potato, garlic spinach and onion bhaji's
Panfried potato gnocchi, crown Prince squash and goat's cheese



Champagne granita and raspberry sorbet



Valrhona guanaja 70% dark chocolate and walnut fondant, walnut ice cream
Morello cherry Charlotte with cherry sorbet
West country cheese plate chutney and grapes
Selection of homemade ice cream and sorbets



Freshly brewed coffee and leaf tea with petit fours

£99.50 per person
£65.00 children under 12

A discretionary 10% service charge will be added to your bill