

Saturday 31st December

New Year's Eve Festive Afternoon Tea

Selection of finger sandwiches

Roast turkey and cranberry
Mature Cheddar cheese and onion (v)
Oak smoked salmon, black pepper and lemon
Roast Dartmoor sirloin and horseradish
SU-G-M-F

Savouries

Pork, onion & chestnut sausage roll
C-SU-M-G-E
Blue cheese, pear & truffle quiche (v)
SU-M-G-E

Scones & Pastries

Warm fruit and plain scones,
mulled wine jam or strawberry preserve and Devonshire clotted cream
M-E-G-NU-SU

Ginger swiss roll with gingerbread buttercream
G-M-E-SU-NU

Christmas pudding macaroon
M-E-SU-NU

Preserved cherry and pistachio choux
M-E-G-SU-NU

Traditional marzipan Stollen
M-E-G-NU-SU

Warm plum and mulled wine mince pies
M-E-G-NU-SU

Tea and coffee

ALLERGEN INDEX

F-Fish, E-Eggs, L-Lupin, MO-Molluscs, S-Soy, M-Milk, C-Celery, MU-Mustard,
G-Gluten, P-Peanuts, SE-Sesame, NU-Tree Nuts, CR-Crustaceans,
SU-Sulphur Dioxide, V - Vegetarian

Saturday 31st December

New Year's Eve Gala Dinner

Amuse bouche

Butternut squash, maple, and parmesan mousse
M-SU-G-E-C

Butternut squash and maple mousse (v)
M-SU-G-E-C

Smoked salmon parfait, caviar crème fraîche, pickled cucumber
F-M-SU

Caramelised onion tartan, dandelion and apple (v)
S-U-M-U-G-C

Roast fillet of stone bass, white bean and truffle broth
F-M-S-S-U-C

Salt baked celeriac roulade, white bean and truffle broth (v)
M-S-S-U-C

Fillet of Devonshire beef Wellington,
fondant potato and braised onions, Madeira wine sauce
M-E-G-S-U-C-M-U

Wild mushroom and spinach pithivier,
fondant potato and braised onions, Madeira wine sauce (v)
M-E-G-S-U-C-M-U

Plymouth gin and tonic sorbet (v)
S-U-S-M

Chocolate liquor parfait, burnt orange and sea buckthorn (v)
M-E-N-U

Coffee, tea and petits fours
M-E-N-U-G-S-U

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Sunday 1st January

New Year's Day Afternoon Tea

Selection of finger sandwiches

Cream cheese and cucumber (v)
G-M-C-MU

Honey roast ham and vine tomato
G-M-C-MU-SU

Selection of open sandwiches

Free range egg, chive, and caviar (v)
G-M-F-SU-C-E

Oak smoked salmon, dill cream cheese, black treacle soda
SU-F-M-G-C-E

Savouries

Warm cave aged Cheddar savoury scones (v)
G-M-E-SU-C

Pork and onion sausage roll, baked apple sauce
G-M-E-C-SU-NU

Broccoli and stilton quiche (v)
G-M-E-SU-C

Scones and cakes

Warm plain and sultana scones
Strawberry preserve and Devonshire clotted cream
M-E-G-NU-SU

Carrot cake, cream cheese frosting
NU-M-E-G-SU

Lemon drizzle cake
G-M-E-NU

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Sunday 1st January

New Year's Day Gala Dinner

Amuse bouche

Cauliflower "Polonaise" brioche croutons (v)

M-E-C-S-U-G

Terrine of ox tail and root vegetables, dandelion and apple

S-U-M-U-G-C

Whipped goats' cheese, crispy parsnips, beetroots and cobb nuts (v)

M-S-U-N-U-G

Feuillet of wild mushroom and poached quail eggs,
truffle butter sauce (v)

M-E-S-U-G-C

Peppered loin of estate venison, braised red cabbage and parsnips,
sauce Grand Venure

S-U-M-C

Chestnut and pumpkin "en croute" braised cabbage and parsnips,
Madeira wine sauce (v)

S-U-G-M-C-E

Grand manière baked Alaska, marinated orange and sultanas (v)

M-E-G-N-U-S-U

Coffee, tea and petits fours

M-E-N-U-G-S-U

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