

Decks New Years Eve Menu

Gratin of Scallops

Baked in the shell in a white wine
cream sauce topped with a herb crumb.

Warm Salad of Gressingham Duck Breast

with a leaf salad, garlic croutes and a raspberry dressing

Goats Cheese and Butternut Squash Filo (V)

with a leaf salad and tomato and rosemary dressing

Prawns Tortellini

with crispy leeks and soy sauce.

Witheil Farm Exmoor Rib Eye of Beef

with spinach and wild mushrooms,
dauphinoise potato and a red wine jus

Fillets of Brill

with crushed potatoes, Savoy cabbage, and a grain mustard sauce

Best End of Exmoor Lamb

with parsnip beignets, dauphinoise potato and a minted jus

Wild mushroom Risotto

with roasted vegetables

Minted Chocolate Terrine

with a vanilla pod sauce

Roasted Nectarines

served with a vanilla panacotta

Caramel Parfait

with an amaretto and butterscotch sauce

Selection of South West Cheeses

Followed by Coffee & Truffles

Set Menu £55.00pp

A 50% Deposit will be required for reservations