



NEW YEAR'S EVE £125

CHOICE OF STARTERS

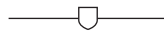
Truffled wild forest mushroom soup (*vg, gf*)

or

Mixed Heritage beetroot salad, Ragstone goat's cheese
candied walnuts & toasted pine nuts

or

Smoked salmon
Crème fraîche, shallots, crispy caperberries, Melba toast



CHOICE OF MAIN COURSES

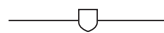
Butternut squash & sage risotto
with pickled sultanas & toasted pumpkin seeds (*vg, gf*)

or

Dry-aged Roast Sirloin of Beef
Tallow roast potatoes, green beans, honey roast seasonal vegetables & red wine sauce

or

Pan fried fillet of halibut
Herb glazed baby carrots, buttered curly kale, Avruga caviar, Champagne sauce



CHOICE OF DESSERTS

Bitter chocolate tart, sweet wild cherries (*vg, gf*)

or

Bramley apple & ginger crumble, Rodda's clotted cream

or

Cornish Quartz Aged Cheddar, Long Clawson Stilton, Somerset Brie
served with oatcakes & Bramley apple & cider chutney

(*vg: vegan | gf: gluten free*)



DURRANT'S HOTEL

