

Grand Ball at the Hall

NEW YEAR'S EVE

Canapés on arrival

FIRST COURSE

Scottish smoked salmon and crispy crab cake, gin and tonic dressing (GF,DF)

Confit duck terrine, chicken parfait, sour cherry chutney

Celeriac and winter truffle soup, chive oil and croutons (VG,GF)

SECOND COURSE

Fillet of beef, slow cooked beef shin croquette, dauphinoise potatoes,
wild mushroom and smoked pancetta jus (GF)

Fillet of poached Brixham lemon sole, lobster mousse, lobster caviar, dill cream sauce (GF)

Butternut squash wellington, roast vine tomato compote (VG)

THIRD COURSE

The H^oH Green Planet

FOURTH COURSE

Selection of regional British cheeses, pickled walnuts, grapes, quince jelly

V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above.

Please note, the recommended daily intake for adults is 2000 kcal a day.