

NEW YEAR'S EVE DINNER

at The Botanical Rooms

CANAPÉS

Scallop tartare, horseradish, apple

Estate British White bresaola, Exmoor caviar

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STARTER

Celeriac cured sea bass, celeriac & pear remoulade, parsley crisps

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SECOND COURSE

Squash gnocchi, smoked potato, pickled girolles, truffle

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MAIN

Estate venison loin, glazed beetroot, parsnip rosti

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DESSERT

Chocolate & Somerset Cyder Brandy tart, fennel praline,
Estate buffalo milk gelato

Petite fours & West Country cheese