

**New Year's Eve at Taylor's**  
**£69.95 per person**

Tian of shelled Prawns & Start Bay Crab, served with Smoked Salmon,  
fresh Lemon & an Avocado Mayonnaise (2)(3)(4)(10)

Sauteéd wild Mushrooms with or without Pancetta, Garlic & Truffle Butter,  
garnished with Parmesan Cheese & set upon a fried Bread Crouton (1)(7)

Creamed Goats Cheese with a Tomato & Basil Jelly,  
Roast Beetroot, Tomato Oil (7)

Game Terrine with spicy Fruit Chutney, toasted Brioche (1)(3)(7)(12)

\*\*\*\*\*

Pan-fried Fillets of Plaice, with Scallops & King Prawns on a bed of Spinach  
with a Lobster Cream Sauce, Dauphinoise Potato  
(1)(2)(4)(7)(9)(12)(14)

Fillet of Venison on Haggis with Roast Pear,  
braised Red Cabbage, Port & Red Wine Sauce, Smoked Mash  
(1)(3)(7)(8)(9)(12)

Fillet of Beef, wild Mushrooms, Paté de Foie Gras,  
Truffle Sauce, fine Beans, Pommes Parisienne  
(7)(9)(12)

Nut roast Wellington served with roast Asparagus,  
Cream, White Wine & Asparagus Sauce, Pommes Parisienne  
(1)(3)(7)(8)(9)(10)(12)

\*\*\*\*\*

Fig & mulled Wine Panna Cotta with Blueberry Compote  
(7)(12)

Toffee Treacle Tart with Coconut Sugar Cream  
(1)(3)(7)(8)

Banoffee Trifle Oat Crunch with Chocolate Pebbles  
(1)(3)(7)

\*\*\*\*

A plate of Cheeses to share  
(1)(6)(7)(8)(9)(11)(12)

\*\*\*\*

Coffee with Chocolates (1)(3)(7)

Allergens present: (1) Gluten: wheat, oats, barley, rye, soy sauce (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy beans (7) Milk (8) Nuts (9)  
Celery & celeriac (10) Mustard (11) Sesame  
(12) Sulphur dioxide (13) Lupin (14) Molluscs