

New Year's Eve at Taylor's
£75.00 per person

Wild Mushroom Soup with Truffle Cream

(7)(9)

Scandi cured Sea Trout with Dill & Sea Trout Mousse, Yuzu Dressing

(3)(4)(7)

Creamed Goats Cheese with Medjool Dates, candied Walnuts & Port Wine Syrup

(7)(8)(12)

Bang Bang Chicken with a Garlic, Sweet Chilli,
Coriander & Sesame Dressing

(1)(3)(5)(6)(9)(10)(11)(12)

Whole Pan roasted Dover Sole, with Lemon Butter, Dauphinoise Potato

(4)(7)(12)

Dartmoor Ribeye Steak with a Green Peppercorn Sauce,
Burnt Tomato, Parisienne Potatoes

(7)(9)(10)(12)

Roast loin of Venison,

Celeriac Purée, roast spiced Apple with Hazelnut Crumb,
Port & Red Wine Sauce, Parisienne Potatoes

(7)(8)(9)(12)

Vegetable & Nut Pithivier,

Cream, White Wine & Porcini Sauce, Dauphinoise Potato

(1)(3)(7)(8)(9)(12)

Selection of Seasonal Vegetables

Lord Randall's steamed Apricot Pudding with Marmalade Sauce & Clotted Cream

(1)(3)(7)(12)

Crème Caramel Panna Cotta with Caramel Shards

(7)(8)(12)

Mulled Wine poached Pears

Mulled Wine Syrup, Cinnamon Ice Cream, Meringue Peaks

(3)(7)(12)

A plate of European Cheeses

(1)(6)(7)(8)(9)(11)(12)

Coffee with Chocolate Brownies

(1)(3)(7)