



New Year's Eve Festive Menu

3 course meal

£69.95 per person

(available from 8:30pm)

Starters

Homemade Tuscan Winter Vegetable Broth

Served with a drizzle of crème fraiche and rustic bread

Devon Crab and Prawn Chilli Tart

Topped with delicious smoked Scottish salmon and dill cream

Green Lipped Mussels and Chorizo Butter

Served with parsley and garlic crostini

Rabbit, Pork and Pink Peppercorn Terrine

Served with a sweet fig chutney and sourdough bread

Beef Fillet and Sweet Potato Croquettes

Accompanied with horseradish puree

Mains

Chestnut and Roasted Winter Vegetable Wellington

Served with buttered baby new potatoes and sautéed savoy cabbage

Creamy Lobster Linguine

Served with sweet and medium hot Cajun bell peppers and roasted garlic

Slow Cooked 28 Dry Aged Rib of Beef

Served with horseradish and parsley mash potato, honey roast carrots and red wine jus

Barbary Duck Leg Confit With Fondant Potato

Served with warm slow cooked cabbage and a homemade honey & orange dressing

Pan-Fried Salmon

Fillet of Salmon served with baby vegetables in a lemon and parsley sauce (gf)

Desserts

St.Villa Assiette of Desserts, Cheeses & Prosecco

Spoiling you this New Year's Eve with a delicious selection of homemade desserts and finest cheese: Maroilles Artisinal, Ticlemore, Stilton, Brie and Comte served with quince jelly, grapes and crackers to be enjoyed with a complimentary glass of Prosecco

A discretionary 12.5% gratuity will be added to your bill. All prices are in GBP
Food Allergies and Intolerances: Please speak to a member of our team should you have any allergy or intolerance concerns. Our dishes can be adapted to meet dietary requirements as they are freshly prepared to order. It is not possible to guarantee that traces of mandatory allergens, including nuts, are not present in all dishes. Please be aware that some of our olives may contain stones and some fish dishes may contain bones.