



# New Year's Eve Dinner Menu

## Starters

**Celeriac & Apple Soup**  
finished with balsamic caviar

**Seafood Salad**  
smoked scallops, oyster, white crab meat and pickled mussels

**Beetroot Bavoir**  
whipped goat's cheese curd, pine nut panna cotta and beetroot crisps

**Foie Gras Parfait**  
spiced apple jelly, apple gel, candied nuts and rye toast

## Mains

**10oz Fillet of Beef**  
grilled tomatoes, chips and béarnaise sauce

**Root Vegetable Gratin**  
butternut squash puree, chestnuts and blue cheese sauce

**Seared Loin of Venison**  
dauphinoise potatoes, sticky red cabbage, pickled blackberries and smoked chocolate sauce

**Monkfish Scampi**  
Thai red curry sauce, baby sweetcorn, lychee, samphire and tenderstem broccoli

## Desserts

**White Chocolate & Tonka Bean Delice**  
textures of pineapple

**Milk Chocolate Cremeux**  
caramel, coconut and raspberry

**Cinnamon Ring Doughnut**  
ice cream and banana marshmallow

**Selection of Local Cheese**  
fruits, chutneys, pickles, & crackers

**£50 per head**

**The Luttrell Arms Hotel**

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