

# New Year's Eve

## Canapés

### Lobster Brioche Roll

Citrus crème fraîche

### Smoked Beef Tartare

Caviar, chive emulsion

### Crispy Cauliflower Tempura **VG**

Miso and sesame

## To Start

### Cured Monkfish

Yuzu gel, cucumber, dill oil

### Chicken, Apricot & Pancetta Terrine

Pickled heritage carrots, buckler sorrel

### Heritage Beetroot Carpaccio **VG**

Cashew cream, toasted seeds, citrus dressing

## Fish Course

### Native Langoustine Raviolo

Saffron emulsion, baby leeks, Exmoor caviar

### Celeriac Velouté **VG**

Apple, toasted hazelnuts, truffle oil shallots

## Main Course

### Fillet of Devon Beef

Potato textures, burnt Roscoff onion, red wine glaze

### Roast Turbot

Caramelised salsify and sea vegetables, Champagne cream, Exmoor caviar

### Wild Mushroom & Truffle Wellington **VG**

Artichoke purée, port reduction

## To Finish

### Caramelised White Chocolate Delice **V**

Salted caramel, honeycomb

### Clementine Mousse **V**

Almond crumb, Champagne sorbet

### Dark Chocolate & Orange Torte **VG**

Almond praline, coconut Chantilly

### *The finer details*

**V** vegetarian | **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR

*Beach Club*

BAR + RESTAURANT