

THE
SIR CHARLES NAPIER

NEW YEARS EVE
DINNER

7.00pm for 7.30pm

Arrival for champagne

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Chicken liver and truffle toast

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Jerusalem artichoke, truffle, hazelnut

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Brixham crab, bergamot

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Local venison, salt baked white beetroot, peppercorn sauce

or

Fillet of halibut, brown butter, exmoor caviar

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‘Citrus’

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Pecan parfait, sherry, bitter chocolate sorbet

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Petit four

£115