

NEW YEAR'S EVE MENU

VELOUTE OF JERUSALEM ARTICHOKE

Ce

SALAD OF DEVON CRAB & MARSCAPONE

Gin Watermelon & Indian Spices

M - G - E - Cr - Ce

CHICKEN LIVER PARFAIT

Port & Blackberry

M - E - G - Su

ROASTED EXMOOR 35 DAY AGED FILLET OF BEEF

Butter Fondant, Heritage Carrots, Thyme Jus

Su - Mus - E - M

VALRHONA MILK CHOCOLATE

Sea Buckthorn

G - E - M

A TASTE OF LOCAL & BRITISH CHEESES

Biscuits, Apple Chutney, Grapes and Celery

G - E - M

£110 PP

ALLERGEN INDEX

If you have any allergies we need to be aware of, please speak to a member of the team.

C celery	Cr crustacean	E egg	F fish	L lupin	G gluten
P peanut	Nu tree nut	M milk	Mo mollusc	Mu mustard	Mus mushroom
S soy	Se sesame	Su sulphur dioxide	V vegetarian	Ve vegan	



THE MOLE
RESORT