

GROVE

NARBERTH

New Year's Eve Gala Dinner

Champagne & canapé reception

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Mackerel Tartar

braised daikon, chilled hot and sour broth, Exmoor caviar

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Rabbit Raviolo

pan fried duck liver, pickled pear, celeriac,
tarragon and mustard sauce

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Sea Bass

crab, charred leeks, aerated bisque

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Beef Fillet

Jerusalem artichokes, king oyster, shallot confit,
horseradish, red wine

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Mascarpone Parfait

brownie, blackberries, warm chocolate mousse, lime

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Coffee & petit fours

£125 per person

