



NEW YEAR'S EVE MENU

AT THE ACORN INN

WELCOME GLASS OF FIZZ

CHEF'S AMUSE BOUCHE

CURED COD LOIN

Angel Hair potatoes, egg yolk, parsley, olives

CHICKEN BALLOTTINE (D)

Mushroom mousse, celeriac purée, truffle jus

KIMCHI PANCAKE (G, V, VGO)

Cucumber & carrot slaw, peanuts, coriander

FILLET OF PLAICE & PRAWN MOUSSE (D)

Pomme Anna, capsicum tartare, Champagne beurre blanc

SOMERSET LAMB LOIN (G, D)

Fondant potato, lamb croquette, broccoli & garlic purée, jus

GOAT'S CURD TORTELLINI (G, D, V, VGO)

Roasted pumpkin, pine nut pesto, pumpkin & sage velouté

PRE-DESSERT

PASSION FRUIT SOUFFLÉ (G, D, V)

Shortbread crumble, passion fruit sorbet

CRÈME BRÛLÉE (G, D, V, VGO)

Ginger cake, spiced pear, vanilla ice cream

DARK CHOCOLATE & SEA SALT BROWNIE (G, D, V)

Banana ganache, chocolate ice cream

ACORN CHEESE SELECTION (G, D, V)

Homemade quince jelly, crackers, grapes

PETITS FOURS

£125 PER PERSON

Includes welcome fizz, dinner & music by Nina Garcia until midnight

(G) Contains Gluten | (D) Contains Dairy | (V) Vegetarian | (VGO) Vegan option available

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.

Please note a discretionary service charge of 12.5% will be added to the bill.

