

New Years Eve Tasting Menu

Snacks for the table

Français le oyster of lurve, Exmoor caviar, cucumber, dill Aerated tempura langoustine, finger lime, yuzu, daikon Warm parmesan goujere, black Perigold truffle

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Raw hand dived isle of mull scallop, nashi pear, jalepeno, finger lime

Celeriac cooked on open coals, apple, hazelnut hollandaise

Chopped Dairy cow Sirloin, Exmoor caviar, smoked eel, Almalfi lemon

Halibut, roasted cauliflower, chicken & black Perigold truffle jus

Glazed Wattisham wild duck, endive marmalade, pickled date

Warm three cheese waffle, sweet & sour pear, grapes, celery

55% warm Valrhona chocolate, black olive, orange, yoghurt

Aphonso mango & yuzu tart, brillat savarin, passionfruit, coconut

Chocolates by Woodrow Chocolates

£150pp

Menu available on New Years Eve, Dining room only. As this is a special set menu we won't be offering dietary requirement changes.

Please call us directly to book on 01359 269820 or send us an email hello@thebullfreehouse.com.