

New Year's Eve Menu

5 COURSES £90

Price includes bread and butter for the table, a Chef's secret amuse-bouche, champagne and yuzu sorbet as pre-dessert and a glass of prosecco at midnight.

Starters

Parsnip & rosemary velouté soup (vea/dfa/gfa)

Oysters & Champagne, 3 oysters in champagne (df/ gf)

Roasted Pumpkin & Beetroot ratatouille, toasted walnuts (ve/df/gf)

Scallop thermidor "en croute", pan-seared scallops coated in thermidor sauce served on shell, puff pastry "lid" (gfa)

Mains

Wild mushroom & black truffle risotto (ve/ df/ gf)

Pistachio crumbed Hake, tender stem broccoli, capers, caviar & champagne beurre Blanc sauce, buttered new potatoes (gfa)

7oz Wiltshire beef fillet, truffle dauphinoise potato, creamed spinach, Barolo wine jus (dfa/gf) - swap for fries (df)

Whole 1kg Devon Lobster Thermidor, served with seasonal salad, French fries or buttered new potatoes (gf) +£30

Desserts

Tonka bean Creme Brulé, house all butter shortbread, fresh berries (gf/ v)

Don Pedro, South African boozy ice cream dessert

Dark chocolate & salted caramel tarte, served with whipped cream (v)

Vegan Raspberry gin cheesecake, berrysorbet (ve/ df/ gf)

DIETARY NOTES

[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [VEA] Vegan available [V] Vegetarian [DF] Dairy Free [DFA] Dairy Free Available

RESERVATIONS

To book a table, please use our online booking platform.

A non-refundable £50 deposit per person is required to confirm your booking (£10 for kids). On New Years Eve, the bar will be open from 16:00 for drinks.

The pub will close at 1 am.

Pre-order is required by the 15th of December. Please use the template on the back page and send your pre-order to contact@dukehotelhilmarton.co.uk or drop it off in person.

Children can select their dinner from the winter a la carte menu.

