



The Drewe Arms New Years Eve Special

£31.50 for 3 courses

Starters

Vegetarian Parmesan
Cheese Tart (GF)
*Topped with mixed
leaves, soused
woodland mushroom,
vegetarian parmesan
& truffle oil.*

Crème Solferino (GFO)
Tomato & potato soup
*with basil oil &
homemade bread.*

Smoked Chicken
Breast (GF)
*Redcurrant &
clementine sauce,
orange segments &
mixed leaves.*

Cod, Bass & Fresh
Herb Fishcakes (GF)
*Dressed mixed leaves,
a saffron mayonnaise
& lemon wedge.*

Mains

All main course are served with a selection of vegetables & potatoes dressed with Devon cold pressed rapeseed oil.

Pork Tenderloin "en croute"
Baked with a duxelle of woodland mushrooms, spinach, banana shallot & Glenmorangie whiskey wrapped in puff pastry with a port wine sauce.

Local Pheasant Braised in Red Wine (GF)
Cooked on the bone with smoked bacon, pearl onions & mushrooms topped with parsnip crisps.

Supreme of Hake (GF)
Crisp rosti, braised puy lentils enriched with clememtime zest & wholegrain mustard topped with cornish butter infused with love & lemon, topped with crispy sweet & salty cabbage.

Celeriac Lyonnaise (GF, V, Vg)
Layers of celeriac & onion baked in vegetable stock & Devon Rapeseed oil, accompanied by roasted baby beetroot, beetroot velouté & an apple & sage jelly.

Desserts

Choux Swan
*Presented on a white
chocolate & pistachio cake
in a pool of blue curacao
custard.*

Bruleed Baked Cheesecake
(GF)
*Mulled wine jelly, pear paint
& a chilled spiced pear.*

Warm Chocolate Tartlet
*Sticky toffee ice cream,
toffee sauce & salted
chocolate shard.*

West Country Cheese Board
*Sharpham Rustic,
Godminster organic
cheddar, Devon Blue. A
selection of Thomas Fudge
cheese biscuits, Hogs
Bottom chutney & apple &
tarragon jelly.
£2 supplement*