

New Year's Eve Dinner

THURSDAY 31ST DECEMBER 2026

Jerusalem artichoke velouté GF, VE
roasted hazelnut, sorrel pesto, wild mushroom arancini

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Miso glazed Devon belly pork
fennel sauerkraut, apple crisp, lime leaf kewpie mayo, coriander

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Brixham scallops thermidor GF
samphire, Parmesan crumble, nasturtium, caviar

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Matford Home Farm sirloin of beef GF
wild mushroom fricassee, braised roscoff onion, herb crumb, oxtail croquette,
watercress butter, Jail Ale carrot, jus

or

Creedy Carver chicken supreme GF
nduja & judion bean cassoulet, confit leg croquette, pickled shallots,
salsa verde, chicken scratchings

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“Pina Colada”
iced coconut parfait, compressed pineapple, tuile, lime gel, rum granita



*Allergies and intolerances: Food items may contain allergens.
If you have a food allergy or intolerance, please inform your server before placing your order.
Please be aware that we are unable to 100% guarantee the absence of allergens in any dish.
GF = Can be adapted to gluten free DF: Can be adapted to dairy free VE: Can be adapted to vegan*

THE BEDFORD HOTEL
Tavistock