

THE  
**PEAR TREE**  
CONTEMPORARY  
VILLAGE INN

**NYE MENU**

**STARTERS**

Smoked Salmon, Avocado, Lemon, Dill Compressed Cucumber. GF.

Venison Tartar, Confit Egg, Pickled Mushroom, Redcurrants, Nasturtium. GF.

Whipped Goats Cheese, Lavender, Meringue, Walnut, Sweet & Sour Beets. GF, VG.

**MAIN COURSE**

Fillet of Hereford Beef Wellington, Truffle Pomme Puree, Beef Jus.

Wild Halibut, Parsnip & Vanilla Puree, Parsnip Crisps, Pickled Samphire, Seared King Scallop.

Porcini & Wild Mushroom Ravioli, Truffle, Parmesan, Sage, Oil.

**DESSERTS**

Chocolate Orange Mousse, Toasted Brioche, Yogurt Sorbet.

Poached Fig & Rosemary Pavlova, Spiced Pumpkin Sorbet. GF.

The Pear. Pear & Honey Compote, White Chocolate Mousse, Pear Sorbet. GF.

3 Courses- £120pp +10% Service Charge

Please forward your pre-order at your earliest convenience.