

31st

NEW YEAR'S EVE DINNER MENU

STARTERS

Jerusalem Artichoke Tart, Truffle Aioli, Salsa Verde, Chicory

Picked White Crab, Blood Orange & Carrot Cannelloni, Linseed Tuile

Venison Tartare, Poached Pear, Wasabi, Honey

OR TO SHARE

Meat Board, Antipasti, Pork & Peppercorn Pate, Beef Cheek Croquette, Pickles, Onion & Tomato Chutney, A la Romana, Chargrilled Flatbread, Baby Leaf Salad

MAINS

Aged Sirloin Steak, Dauphinoise Potatoes, Beef Shin Dumpling, Broccoli, Lovage, Bone Marrow Jus

Guinea Fowl Breast, Sticky Cheek, Herb Gnocchi, Butternut Squash Puree, Walnut Granola, Vinaigrette

Cod Loin, Confit Carrots, Carrot & Orange Puree, Fennel, Shellfish Bisque

Celeriac & Apple Risotto, Poached Duck Egg, Frisee Salad

DESSERTS

Dark Chocolate Parfait, Blood Orange Mousse, Yoghurt, Orange Tuile

Yoghurt & Tonka Bean Panna Cotta, Poached Rhubarb, Cornish Fairing, Honeycomb

Pistachio Cake, Cherry Sorbet, Crème Fraîche, Poached Cherries

Selection of Artisan Cheeses, Damsel Biscuits, Celery, Quince, Grapes

OR TO SHARE

Cheese Board Sharer, Selection of South West Cheese, Quince, Celery, Damsel Biscuits

This is a sample menu