

New Year's Eve

MENU

STARTERS

Red lentil, carrot and coriander soup, chilli flakes, fried garlic, toasted focaccia (VE*/GF*)

Tomato consommé, burrata, basil oil (VE*/GF)

Crispy chilli beef, chilli, soy, and sesame seed beef rump, Vietnamese salad, chilli & lime dressing (DF/GF*)

Roasted salmon wrapped in prosciutto ham, griddled asparagus and lemon mayonnaise (GF/DF)

MAINS

8oz sirloin steak, chunky chips, truffle aioli, cauliflower purée, garlic and parmesan mushroom, prosecco peppercorn sauce (GF/DF*)

King prawn, monkfish, squid and sea bass fritto misto, lemon olive oil, chilli & red pepper salad, fries, remoulade sauce (DF, GF*)

Cornfed chicken breast, roasted beets, sweet pots, sautéed cabbage, salsa verde, port jus

Panko halloumi, Mediterranean vegetables, chickpeas, romasco

DESSERTS

Ginger sticky toffee pudding, caramel sauce, honeycomb

Baileys crème brûlée, white chocolate strawberries

Chocolate orange torte, pink champagne cream and berries (VE*/GF*)

Cornish cheese board, brie, garlic Yarg, Cornish blue, celery, grapes, apple cider chutney, biscuits (VE*/GF*)

Callestick Farm ice cream & sorbet - 3 scoops of either:

Vanilla, strawberry, chocolate, mint chocolate chip, salted caramel, blood orange, passion fruit, lime sorbet or lemon sorbet (V)