NEW YEAR'S EVE DINNER MENU

CANAPÉ
smoked mackerel choux, grana padano

TO START

PORK BON BONS
carrot and annise

PROSCIUTTO
truffle mayonnaise, potato crisp, pickles (NGCI)

PUMPKIN AND SAGE ARANCINI
butternut purée

VODKA CURED TROUT
bloody mary sorbet, avocado purée (NGCI*, DF*)

MAINS

HALIBUT
crab sauce, tenderstem broccoli, pickled artichokes (NGCI)

SURF & TURF
fillet steak, tempura monkfish, triple cooked chips with truffle and parmesan green sauce, watercress, confit tomatoes (DF*, NGCI)

CORN FED CHICKEN SUPREME
chorizo and chickpea, charred leeks (NGCI)

ARTICHOKE AND TRUFFLE RISOTTO
wild mushrooms, grana padano (NGCI)

DESSERTS

FILO TART
raspberry mousse, white chocolate ice cream

ST. CLEMENTS POSSET
meringue, Cornish clotted cream (NGCI)

DARK CHOCOLATE DELICE
salted caramel ice cream, biscoff

3 CORNISH CHEESES
quince jelly, pickled walnut, crackers (NGCI)

(V) - Vegetarian, (V*) - Vegetarian option available (VG) - Vegan, (VG*) - Vegan option available
(NGCI) - Non Gluten Containing Ingredients (NGCI*) - Non Gluten Containing Ingredients option available (DF) - Dairy free, (DF*) - Dairy free option available

Menu subject to change. Please advise the team of any intolerances or allergies.
Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen