

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