

New Year's Eve 3 Course Menu £32 per person

Let the countdown begin

Pan seared king scallops, roasted cauliflower puree, sticky golden raisins,
pancetta crisps, spiced apple

Slow braised pork belly and black pudding terrine, roast squash puree, pickled
baby vegetables, honey and mustard dressing

Grilled goats cheese, garlic, toasted pine nuts, slow roasted vine tomatoes,
basil pesto

Sorbet

Fresh Lemon palate cleanse

The main event

Rump of Cornish Lamb (cooked medium), confit garlic mashed potato, tempura
baby courgettes, tomato and rosemary jus

Pan seared Hake fillet, roasted beetroot, sprouts, toasted hazelnuts, potato
rosti, wasabi mayonnaise, lemon dressing

Pan seared Cornish chicken breast, truffled potato croquette, roast squash
puree, grilled asparagus, charred shallots, red wine jus

Cauliflower steak, roasted cauliflower puree, pickled shaved cauliflower, spiced
apple, fresh apple, tendril pea shoots

To Finish

Warm sticky toffee pudding, butterscotch sauce, Cornish clotted cream

Chocolate, warm chocolate brownie, chocolate soil, chocolate truffles,
chocolate ice cream

Josh's 'Strawberries and cream', vanilla panna cotta, strawberry sorbet, fresh
strawberries, strawberry sauce.

Cornish cheeseboard, red onion marmalade, artisan crackers, grapes, apple,
celery