

SAMPLE MENU

NEW YEAR'S EVE MENU

STARTERS

- Spinach watercress soup with tempura fine bean and black mustard seeds V
- Cornish crab and spring onion mousse with pickled apple, thyme crackers and chilli lime dressing
- King prawn cocktail with gem salad, marie rose sauce and rosemary-sea salt focaccia
- Roasted beetroot with crumbled goats cheese, candied walnuts, micro fennel and balsamic glaze V*
- Pâté de Campagne with pickles, tomato-ginger chutney and homemade sourdough bread
- Chicken and leek risotto with sautéed portobello mushroom, parma ham chard and shaved parmesan GF

SORBET

Choice of pink champagne or lemon sorbet

MAINS

- Sous-vide duck breast with griottine cherry jus, baby leeks, radish and roasted pine nuts GF
- Bouillabaisse with monkfish, sea trout, purple sprouting broccoli, rainbow chard and saffron aioli GF
- Pan fried seabream with mussels, celeriac and cider sauce, apples and chives GF
- Panko breaded halloumi with wilted spinach, roasted vegetables, cherry tomatoes, chickpeas and romesco sauce V*
- Pork loin stuffed with wild mushroom, served with bacon, apricot, sautéed savoy cabbage and bean cassoulet
- 6oz Angus beef burger with streaky bacon, flat mushroom, cornish blue, brioche roll, chips, coleslaw and bbq sauce
- Falafel Burger with smashed avocado, vine cherry tomato, sweet chilli, toasted bap and spiced wedges V

A la carte option - £15.50

- 8oz Fillet Steak Surf and Turf cooked to order with crispy calamari, king prawn and chorizo skewer, fries, cherry vine tomatoes, onion rings and sauce diane

DESSERTS

- Milk chocolate and sea salted caramel tart with white chocolate swirls, raspberries and mint
- Winter berry crème brûlée with peanut brittle
- Warm fig tart with crème patissiere and salted caramel ice cream
- Cornish cheese board: Cornish blue, garlic yarg and wenna brie served with pickles, celery, grapes, apples, cider chutney and crackers GF*
- Cornish ice cream selection with chocolate strawberry and wafer GF*
- Please ask for vegan dessert options

SAMPLE MENU

NEW YEAR'S EVE

KIDS MENU

STARTERS

Light battered cod fingers with mayonnaise, cucumbers and salad

Nachos with hummus, sausages and carrot sticks

Grapes, melon, pineapple and strawberries

MAINS

4oz Rump steak with mash potato, green beans and gravy

Pea and spinach carbonara served with parmesan and garlic ciabatta

Plaice goujon wrap with cucumber salad, curly fries and baked beans

DESSERTS

Malteser Rocky Road

Doughnut Extravaganza with chocolate sauce, vanilla ice cream, popping candy,
chocolate beans and marshmallows

Apple and peach crumble and custard

Please let us know at the time of booking if your child has any special dietary requirements.