

New Year's Eve Menu 2016

£85 per person, including Champagne on arrival

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Seared West Country Scallops with Pea Puree, Hogs Pudding and Wild Boar Bacon Crisp Celeriac and Truffle Soup with Devon Blue Cheese Crouton Confit Chicken and Apricot Terrine with Spiced Chutney and Warm Sourdough Loaf Crab and Chilli Linguini with Shellfish Bisque and Tarragon Braised Cornish Venison and Chorizo Meatballs with Tomato and Paprika Sauce

Roasted Breast of Gressingham Duck with Butternut Squash Fondant, Savoy Cabbage and Smoked Bacon Seared Cornish Seabass with Truffle and Cepe Purée, Braised Oxtail and Mussels Seared Falmouth Bay Cod with Crushed New Potatoes, Capers and Parsley, Almond Butter Hour Braised Cornish Lamb Shoulder with Chorizo and White Bean Cassoulet Cauliflower and Black Truffle Risotto with Parmesan Crisps and Wild Rocket

Coconut Pannacotta with Mango Sorbet Dark Chocolate Fondant with Peanut Butter Ice Cream and Popping Candy Truffle Baked Cornish Camembert with Warm Fruit Bread and Fig Chutney (For 2) Banoffee Sticky Toffee Pudding with Vanilla Ice Cream Champagne and Fruit Jelly with Raspberry Sorbet

A discretionary 12.5% Service Charge will be added to your bill. Some of our dishes may contain nuts or shot