

# *New Year's Eve*

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**Crispy skin sea bream** with wilted leeks

**Char grilled courgettes & polenta stack** with blood orange & chilli marmalade

**Confit duck & white bean soup**

**Terrine of local venison & wild mushrooms** with croutes & quince jelly



**Champagne sorbet** with strawberry syrup



**Cornish turbot** with brown crab & caramelised lemon sauce, saffron potatoes

**Pot roasted local pheasant** with honey glazed parsnips & carrots, crêpe & red wine jus

**Medallion fillets of Cornish beef** with aubergine & roasted garlic cakes,  
fondant potatoes & red wine sauce

**Open ravioli** of butternut squash, mushrooms, vine tomatoes, sage & lemon sabayon



**Chefs assiette of mini desserts**

**Cornish cheese plate** with cider & apple chutney

**Poached pears wrapped in puff pastry** with a fondant chocolate  
centre & vanilla ice cream

*4 Courses* **£55pp**

