



NEW YEAR'S EVE BANQUET & PARTY

**JOIN US WELCOMING IN 2024 WITH A
SUMPTUOUS 6 COURSE BANQUET
WITH CHAMPAGNE
& AULD LANG SYNE AT MIDNIGHT**

Doors Open at 6.45pm for our Ticket Only Evening
with a Champagne Reception

Order your drinks for dinner & have them ready at your table

At 7.15pm you will be called for Dinner
& shown to the Restaurant

Dinner will be served from 7.30pm
accompanied by Acoustic Music from Jamie Gifford

At around 11pm we will meet in the bar area
with a dance floor or continue to relax at your table.

Then Party Poppers & Complimentary Champagne to
welcome in the New Year, with of course, Big Ben
and Auld Lang Syne, party on for a while
with the Bar Closing at 1am

TICKETS ARE £59

& MUST BE PRE-BOOKED WITH A £25 DEPOSIT

(This includes all but your drinks at the table and after dinner)

SMART DRESS PLEASE OR BLACK TIE IF YOU WISH

AMUSE BOUCHE

Bruschetta with Balsamic Tomato, Cherrywood Smoked Cheddar, Olive & Prosciutto

Roast Peach with Cashew Cream, Apple Biscuit & Blackberry (vn)

STARTERS

Roasted Pistachio & Watercress Soup with warm Buttered Sourdough Slice (vn)(cbgf)(df)

Pan Seared Cornish Scallops with Carpaccio Pork Belly,
Pickled Cauliflower Florets & Curried Cauliflower Purée (gf)

Chargrilled Baby Leeks with Wild Mushrooms & Roasted Butternut Squash
on a bed of Creamy Hazelnuts & Leeks (vn)(gf)(df)

Blowtorched Mackerel with Compressed Cucumber, Salsa Verde
and a Rocket, Cress & Lemon garnish (gf)(df)

Pheasant & Cognac Pâté with Crostini Bread,
Homemade Seasonal Red Onion Marmalade with a Leaf & Plum Salad

REMISE EN BOUCHE

Prosecco & Lime Sorbet

MAIN COURSES

Pan seared Wood Pigeon with winter spiced Red Cabbage, Pancetta,
Dauphin Potatoes, Black Pudding & Blueberry Jus, crowned with a Quails Egg

Pan fried Atlantic Sea Bass with Sweet Shallots, Spanish Chorizo, Charred Chicory,
Sweet Potato Croquettes, Creamy Red Wine Sauce & Lime Wedge (gf)

Pressed English Lamb Shoulder, Dauphinois Potatoes, Rainbow Chantenay Carrots
roasted in butter & Rosemary with a rich Port & Mint Gravy (gf)

Seafood & Champagne Chowder with Cornish Mussels, Clams, Tiger Prawns,
Cornish Local Crab, Lemongrass & Rice Noodles with Oyster Crackers (gf)

Chestnut & Mushroom Wellington with Spinach, Pine Nuts, Sundried Tomatoes
Asparagus, Mange Tout & Baby Corn with a Red Wine Reduction (vn)(df)

DESSERTS

Chocolate Ganache on a Brazil, hazelnut & Biscuit base
with a Wild Berry Compote and a Red Current Sauce (vn)(gf)(df)

White Chocolate & Caramel Fondant, Baileys Ice Cream
Cornish Clotted Cream & Chocolate Shards

Homemade Lemon Tart, Honeycomb, Clotted Cream & Mini Meringues (cbvn)(cbdf)

Caramilk Layer Cake, Turkish Delight, Strawberry & Pomegranate with Rose Ice Cream

Cornish Cheeseboard with Dark Rum & Raisin Chutney, Biscuits, Grapes & Celery (v)

COFFEE OR TEA WITH HOME MADE PETIT FOURS

Allergen information available & please ask if you have any special requirements

(v) Vegetarian (vn) Vegan (df) Dairy Free (gf) Gluten Free (cbgf) can be Gluten Free