



NEW YEAR'S EVE BANQUET & PARTY

**JOIN US WELCOMING IN 2025 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 Complimentary 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

Red Currant glazed Fresh Pineapple with Basil Leaf. (vn)(df)
Bruschetta with Smoked Salmon, Mango & Coconut Shavings.

STARTERS

Ginger & Asparagus Soup served with buttered warm Sourdough Slice. (vn)(cbgf)(df)
Tender Beef Fillet Carpaccio with Watercress, Lemon Dijon Dressing
and Parmesan Flakes. (gf)
Cornish Crab Arancini Balls with a Rocket & Baby Leaf Salad,
drizzled with Pomegranate Molasses.
Goats Cheese & Red Onion Croquets, homemade Beetroot Hummus
and roasted Chicory Leaves.
Pulled Aubergine Barbacoa style Taco, served with homemade Guacamole
and a fragrant Pico de Gallo. (vn)(df)

REMISE EN BOUCHE

Aperol and Mandarin Sorbet.

MAIN COURSES

Pan seared Duck Breast with a Blackberry & Orange Coulis, Truffle Mash,
Red Wine Jus and Charred Asparagus Spears. (gf)
Hearty Courgette & Chickpea Fritters, Maple Roasted Parsnips
and a Saffron Aioli. (vn)(gf)(df)
English 8oz Venison Rump Steak with creamy Dauphinois Potatoes,
Sautéed tender stem Broccoli, Honey & Rosemary Rainbow Chantenay Carrots,
with a Bone Marrow & Port Jus. (gf)
Cornish Whole Roasted John Dory with Capers & Lemon New Potatoes,
Prosecco Beurre Blanc, hand harvested Cornish Kelp & Buttered Rock Samphire. (gf)
Rich Burrata Ratatouille, finely sliced Tomato, Courgette & Aubergine
in a Bordeaux Red Wine Heirloom Tomato Sauce. (gf)(v)

DESSERTS

Decadent Semifreddo with Italian Meringue, Pistachio,
Butter & Chocolate Ice Cream served with Clotted Cream. (gf)
Poached Pear with Macadamia Crumb and an Orange & Cointreau Treacle. (vn)(gf)(df)
Traditional Sicilian Cannoli made with Sweet Pastry, Ricotta & Mascarpone,
Cinnamon Sugar, Dark Chocolate Chips & Honey Glazed Walnuts.
White Chocolate & Lavender Cheesecake with a Dark Berry and Vanilla Sauce.
Cornish Cheeseboard with Amaretto & Apple Chutney. (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