



# *New Year's Eve 2018*

*A delicious tasting menu created by Head Chef Kit Davis, using the best ingredients and reflecting some of his favourite flavours*

## *"Bread and Butter"*

Beautifully crafted delicate artisan breads with a variety of butters

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## *Fish*

Fillet of Cod with Cauliflower, Sesame and Pickled Grapes

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## *Chicken*

Morel Stuffing, Prosciutto, Truffle and Cep Soil

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## *Vegetable*

Cavolo Nero, Salsify, Chili and a Fried Egg

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## *Lamb*

Carrot, Cumin and a Celeriac Bhaji

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## *Sorbet*

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## *Dessert*

Pistachio and White Chocolate "Choc Ice" with Plum Compote

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## *Cheese*

A selection of Cornish Cheeses with homemade biscuits and chutney

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## *Coffee & Tea*

Served with our own Petits Fours

£65 per person

Wine Flight £35 per person (Optional)

Booking is essential (£20 per person deposit required)

Vegetarian or special diet menu available but please order at least 24 hours in advance.

Alterations to the Tasting Menu will not be possible on the day.

Service is not included and is at your discretion. Our staff will receive 100% of all tips.

Less than two weeks' notice of cancellation will result in loss of deposit. Less than seven days' notice of cancellation may incur full payment if seats are not resold. Menus may change due to availability of local produce. For details of allergens, please speak to a member of staff.