

## New Year's Eve Menu 2023

£85 per person

### Chefs Canapes

Mixed Provençal olives, warm homemade truffle and parmesan straws, Mini Cornish crab cake, citrus mayonnaise

### First Course

#### House Smoked Creedy Carver Duck Breast

Crispy duck leg fritter, spiced plum chutney, pickled red onion and mooli

*Or*

#### Crispy Cauliflower and Montgomery Cheddar Croquette

Chestnut mushroom foam, truffled hazelnut vinaigrette

### Second Course

#### Aged Parmesan and Soft Herb Crusted Cornish Cod Loin

Champagne and caviar sauce, pickled fennel and roasted hispi cabbage

*Or*

#### Sweet Potato and Green Pea Falafel Fritter

Rich coconut curry sauce, flame roasted peppers, cucumber and red onion salad and coriander oil

### Mains

#### English Lamb Two Ways

Roasted Loin (pink) and crisp herb stuffed belly served with fondant potato, carrot puree, buttered poached carrot, tender stem broccoli and rich lamb and rosemary jus

*Or*

#### Roasted Portobello Mushroom and Celeriac Pithivier

Celeriac puree, buttered kale and red wine sauce

### Dessert

#### Salted Caramel Chocolate Crèmeux

Hazelnut praline, coco tuille biscuit, caramel sauce, and vanilla ice cream

*Or*

#### Vanilla Bean Panacotta

Mango puree, mango and passion fruit salsa, caramelised white chocolate and mango sorbet

### Extra Cheese Course

*Artisan cheese platter served before or after dessert (suitable for 4 guests) £16 per platter*