

# NEW YEAR'S EVE DINNER SUNDAY 31<sup>ST</sup> DECEMBER 2017

## Starters

Traditional Lavish Atlantic Salad  
Prawns, White Crab & Smoked Salmon  
with a Lime, Horseradish & Crème Fraiche Sauce



Smoked Chicken Breast, Avocado & Pea Shoots with a Balsamic Glaze



Fresh Melon Basket  
Filled with Galia, Cantaloupe, Pineapple & Berries,  
Champagne Sorbet



Goats Cheese Bruschetta, Red Onion Marmalade

## Soup Course

Homemade Vegetable Soup With vegetable crisps  
& a Warm Bread Roll

## Mains

Succulent Roast Sirloin of Beef  
Brandy, Wild Mushroom & Onion Cream Sauce



Braised Lamb Shank  
Cooked Long and Slow with Root Vegetables and Red Wine Jus



Crispy Skinned Sea Bass  
Fillets Set On Vegetable Linguine with a Roasted Pepper Coulis



Vegetable and Nut Roast with a Light Tomato Basil Sauce

All Served With Vegetables and Potatoes

## Desserts

Warm Apple Strudel with Clotted Cream



Traditional Profiteroles  
Hot Chocolate Sauce and Cornish Vanilla Ice Cream



Lemon Pannacotta  
Orange Syrup & Orange Caramelised Slice



A Plate of Cornish Yarg, Stilton and Cheddar  
With Biscuits, Cider and Apple Chutney, Celery and Grapes



Coffee and Mints