

Silks Bistro and Champagne Bar

New Year's Eve 2018

A Flute of Chilled Champagne on Arrival

Starter

Chicken Liver & Foie Gras Parfait, Soda Bread, Quince

Rabbit Ragu Open Lasagne

Porthilly Mussels, Caramelised Fennel & Leeks

Seared Black Bream, Aubergine Caviar, Sauce Vierge

Baked Wild Mushroom & Tofu, Spiced Szechuan Bulgur Wheat, Ripped Cornish Kale

Main Course

Char-seared Fillet of Beef, Confit Plum Tomato, Flat Cap mushroom, Watercress, Béarnaise Sauce

Ballotine of Corn-fed Chicken wrapped in Serrano Ham, Sautéed Wild Mushrooms, Parmesan Cream, Fondant Potato

Monkfish Tail with Blackened Spices, Cracked Wheat, Lightly Spiced Mussels

Bubble & Squeak Risotto, Crispy Quails Egg, Root Vegetable Crisps

Dessert

72% Single Origin Chocolate Mousse, Passionfruit and Mango

Honey and Cointreau Parfait, Honeycomb, Chocolate Soil, Honey Gel

Classic French Lemon Tart, Macerated Berries, Lemon Curd

Westcountry Cheese Board, Fruit Chutney, Artisan Biscuits

Please feel free to join the New Year's Eve festivities in The Atlantic Hotel ballroom after your meal, including casino tables, dancing and countdown to midnight! Have a wonderful New Year's Eve!