



**New Years Eve 2018**

*On Arrival:*

*Trevibban Mill Black Ewe Pink Sparkling*

*Bourbon cured salmon bellini with chive crème fraîche*

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*Padstow lobster & crab ravioli with a shellfish reduction and crispy seaweed*

*Or*

*Roasted pork belly, celeriac puree, crispy pancetta and fig sauce*

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*Mains:*

*Venison haunch, lyonnaise potatoes & crispy winter vegetables with port jus*

*Or*

*Pan roasted tronçon of turbot with beurre blanc & capers*

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*Cleanser:*

*"Tarquin's Cornish blackberry gin & sicilian lemonade sorbet"*

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*Dessert Assiette -*

*Semifreddo, Panettone bread & butter pudding, chocolate & salted caramel crème brûlée*

*£59.50*

**New Years Fizz**

*Ca'Del Sette Prosecco Spumante D.O.C Extra Dry*

*"A perky and well balanced Prosecco 125ml £6.50 Bt £29.00*

*Trevibban Mill Black Ewe Pink Sparkling 2014, Cornwall*

*Made in the traditional method, this sparkling rosé is full of delightful summer fruits and balanced characters, fine bubbles and enticing acidity give the wine great finesse and elegance".£49.95*

*Bollinger N.V Champagne, "a full bodied champagne packed with apple and pear fruit flavours and a creamy finish - 750ml Bt £69.00 or 1500ml Magnum £135.00*