

# Catch New Year's Eve Beach House Supper

*Land and Sea 2018*

*5 course tasting menu from our rugged coast, packed to the gills with seasonal ingredients from the Cornish winter larder*

## TO START

Home-cured beetroot, gin & dill cured smoked salmon, seaweed mayonnaise, shaved fennel

## SOUP SIP

One Field Farm celeriac, Bramley apple, almond, & wild garlic soup, clotted cream, truffle oil

## SUSTAINABLE

Roasted-in-shell, hand-dived Cornish scallops, black pudding bonbon, wasabi pea puree, chestnut vinaigrette

## HOOK

Catch home churned, South Coast Distillery's Tarquin's Navy Rum sorbet, shucked Porthilly oyster

## LINE

Pan fried Newlyn hake, Camel Valley champagne & lobster risotto, sea vegetables, rockpool shells, pancetta crisp, clams

## SINKER

Chocolate nemesis, white chocolate mousse, chocolate shards,  
rum & raisin ice cream

## BUBBLES & SPARKLES

£60 per person, £99 with matching wine flight

Monday 31<sup>st</sup> December from 8.30pm, carriages 1.00am. 50% deposit payable to confirm booking; remainder payable 14 days prior to event with pre-order of special dietary requirements. Please ensure we have your email and telephone details.