



New Year's Eve Gala Menu 2025

£75.00pp

Spicy Parsnip, Yam & Cider Soup

Spiced Parsnips & Yams, soaked in Cornish Orchards Cider & finished with Cornish Cream

Potted Cornish Brown Crab & Prawn Pate

Served with Home Baked Crusty Fruit Bread

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Champagne Sorbet

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Carbonnade Featherblade Steak Flamande

Slow cooked in a Root Vegetable & Guiness Sauce

Grilled Crème Florentine Halibut Supreme & Roasted Lemon

Freshly seasoned Halibut, grilled & served on a bed of spinach with a rich Rodda's double cream Florentine sauce, accompanied by a half-roasted lemon in garlic butter

Pan-Seared Duck Breast

Crisp-skinned duck breast finished with a Kumquat & Cranberry Jus

Cornish Brie & Red Onion Tart

A delicate gluten – free pastry filled with tangy Cornish Blue Cheese and sweet, Caramelised Red Onion

(V, GF)

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Legumes | Pommes Nouvelle

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Chefs Grand Sweet Buffet

A selection of over 20 + different desserts to satisfy every sweet craving

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Fresh Filter Coffee & Mints

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Glass of Bubbly at Midnight

*For any dietary requirements we kindly ask that you notify the hotel prior to your reservation date