

Old School Hotel

New Year's Eve

A glass of bubbles to welcome you on arrival

Olives, mixed nuts and da bara breads for the table

Starters

3 Porthilly oysters on ice with lemon and tabasco

Cornish white and brown crab thermidor with parmesan & herb crust

Caramelised local scallops, with cauliflower puree and crispy bacon

Duck liver pate with a homemade gin & orange marmalade with toasted sour dough

Ciabatta bruschetta, topped with baked beetroot, crushed avocado and spiced halloumi (v) (vgo)

Mains

Seafood paella with Cornish mussels, Cornish clams, squid, monkfish and king prawns

Roasted Salmon, homemade pesto and Pecorino crumb, dauphinoise potatoes and a prosecco sauce

Creamy Lobster linguine with chilli flakes, lemon oil, samphire, garlic & parsley ciabatta bread

Honey Pork belly, roasted mini potatoes, apple cider jus and crisp curly kale

Lamb shank, buttery minted mash, roasted seasonal root vegetables and a red wine jus

Sweet potato and pepper layer with beetroot, spinach, feta and sun blushed tomatoes with a chilli dressed rocket, toasted pine nut & pomegranate salad (v) (vgo)

Desserts

Sticky stem ginger and pecan toffee pudding, toffee sauce and clotted cream (v) (n)

Chocolate, sea salt and hazelnut panna cotta with homemade honeycomb (n)

Boozy affogato with vanilla ice cream, trail blaze coffee shot and Tarquin's black cherry rum (v)

Raspberry and white chocolate pavlova (v)

Cornish cheese board, 3 cheeses, grapes and chutney (v)

£75 per person

If you have any food allergy, intolerances or special dietary requirement, please inform us in advance

v: vegetarian vgo: vegan option n: contains nuts

An optional 10% gratuity will be added to your bill, all of which goes directly to staff