

The Old School Hotel and Restaurant  
NEW YEARS EVE MENU 2017 £70 per person

A glass of bubbles to welcome you on arrival

**Starters**

Terrine of chicken and smoked venison wrapped in pancetta with sourdough and fig relish

Crispy fried white fish in panko bread crumbs, served with a chilli, ginger and lemongrass dipping sauce

Port Isaac lobster & crab bisque topped with Cornish Yarg crouton

Old school seafood cocktail with home cured salmon, king prawn and crayfish tails with paprika and lemon Marie rose

Warm herb crusted goats' cheese with caramelised red onion marmalade, rocket and toasted walnuts

**Mains**

Sea trout with a lobster and red pepper hollandaise, rosti potatoes and watercress salad

Seared bass fillet, prosecco, saffron & chive sauce, Porthilly mussels and crushed potatoes

Fillet of Steak, field mushroom, pommes noisettes, roasted vine tomatoes, mustard seed cream

Tenderloin of Pork stuffed with prunes in Armagnac, wrapped in prosciutto with a masala jus and truffle oil mash

Baby beetroot and feta Tart Tatin, with rocket, toasted pine nut & pomegranate salad and balsamic glaze

**Desserts**

Mint chocolate torte with pistachio ice cream

Sticky toffee and banana pudding with toffee sauce and honeycomb ice cream

Glazed lemon tart with raspberry sorbet

A selection of local cheeses with crackers, chutney, grapes and celery

**Tea or coffee**

**If you have any food allergy or a special dietary requirement, please inform a member of the team**

Please be advised that gratuities are discretionary except for tables over 8 where there is a discretionary 10% service charge add to your bill. All of your gratuity goes directly to staff