# New Year's Eve @ The Old School

## A glass of bubbles to welcome you on arrival

Olives and Da Bara breads for the table

## Starters

Chorizo & saffron arancini with roasted garlic aioli

Pan-seared duck breast salad with warm cranberry dressing & Brie

Potted crab with lemon ricotta, fresh dill and sourdough toast

Fritto misto – tempura seafood with a bloody mary mayo

Smoked Cheddar & ale pâté with red onion marmalade and toasted ciabatta (v)

## Mains

Hake with a white crab crust, miso, soy, chilli and ginger sauce with crushed potatoes

Surf & Turf - Sirloin steak, champagne butter sauce, Cornish scallop and chunky chips

Pork tenderloin stuffed with Cornish hogs pudding & apples,
wrapped in streaky smoked bacon with a mustard cream sauce and potato rosti

Seafood spaghetti marinera – mussels, prawns, haddock, calamari, garlic crostini

Panko crusted aubergine, mediterranean tomato sauce, cheesy potatoes,
garlic courgette ribbons (v)

## Desserts

After Eight mint chocolate brownie and pistachio ice cream (v)

Black Forest cheesecake (v)

Lemon and clementine posset & homemade short bread (v)

Affogato with vanilla ice cream, trail blaze coffee shot and Baileys Irish Cream (v)

Cornish cheese board, 3 cheeses, grapes and a date & fig relish (v)

## £75 pp

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

v = vegetarian

A suggested, optional 10% gratuity will be added to your bill, all of which goes directly to staff.
Please ask your server if you would like this removed