

PENROSE KITCHEN

New Year's Eve Lunch

We will be joined by pianist Mark Clapp

2 courses £25.00

3 courses £31.00

STARTERS

Duchy Game Pigeon Breast, Confit Leg, Shimeji Mushrooms, Game Jus, 100% Cacao

Roasted Cod Cheeks, Parmesan Cheese, Squid Ink Orzo, Truffle Oil, Celery Herb

Terras Duck Liver Parfait, Grape Chutney, Toasted Brioche, Trewithen Clotted Cream

Twice Baked Davidstow Cheddar Cheese Soufflé, Chopped Parsley, Trewithen Double Cream

MAINS

Primrose Herd Pork Fillet, Slow Braised Belly, Bramley Apple Purée, Orchard Cider Sauce, Boulangerie Potatoes, Roasted Broccoli

The Cornish Fish Merchant's John Dory, Buttered Saffron Leeks, Tarragon Crushed New Potatoes, Jerusalem Artichoke Purée, Lemon Beurre Blanc

Confit Terras Duck Leg, Olive Oil Mash, Braised Red Cabbage, Baked Rosemary Carrot, Rosemary Red Wine Sauce

Butternut Squash & Potato Gnocchi, Baked Squash, Charred Red Beetroot, Salsa Rossa, Sunflower Seeds, Steamed Pak Choy

PUDDINGS

Hot Bramley Apple Crumble, Proper Egg Custard **(Please Allow 20 Minutes)**

Vanilla Panna Cotta, Vanilla Shortbread, Vanilla Ice Cream, Passion Fruit

Three Cornish Cheeses, Quince Paste, Miller Damsels Biscuits

Ultimate Chocolate Brownie, Hazelnut Crumb, Zesty Mango Sorbet

TO FINISH

Filter Coffee or Breakfast Tea