

PENROSE KITCHEN

NEW YEAR'S EVE LUNCH 2022

3 courses £36.50

STARTERS

Marsh Farm Chickens' Liver Parfait, Quince Chutney, Melba Toast, Marinated Satsuma

Wing of St Mawes' Scallops, Miso Dressing, Spring Onion, Rocket Peanut

Butter Roasted Smoked Haddock, Sauce Vierge, Red Chicory, Olive Oil

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

5p will be donated to Cornwall Hospice in memory of Rose

MAINS

'Wing of St Mawes' Halibut Fillet, Beurre Blanc, Butted Leeks, Trerair Farm Curly Kale, Parsley Crushed New Potatoes

Red Pepper Risotto, Baked Red Beetroot, Sweet Red Pepper Sauce, Charred Broccoli
Roasted Pecan Nuts

Roasted Cod & Primrose Herd Belly Pork, White Bean Cassoulet, Tomato, Crispy Streaky Bacon, Wilted Spinach

Keith Wickett's Duck Breast, Pommies Anna, Star Anise Meat Sauce, Soft Baby Carrots, Roasted Broccoli

PUDDINGS

Dark Chocolate Cake, Cocoa Sorbet, Orange, Gel, Toasted Hazelnuts

Vanilla Panna Cotta, Thyme Infused Poached Plum, Shortbread, Peppery Cress

Cheese - Cornish Blue & Cornish Gouda, Quince Paste, Miller Damsels Biscuits

Bramley Apple Crumble, Proper Egg Custard – Please Allow 15 *minutes*

TO FINISH

Owen's Coffee Or Loose Leaf Tea & Fudge

If you have any dietary needs, please ask your server