

HARBOUR

HOTELS

New Year's Eve

Starters

SMOKED CHICKEN & PIGEON TERRINE

Port jelly, pickled blackberries, chervil

PAN-SEARED SCALLOPS

Cauliflower, pancetta and curry oil

VENISON CARPACCIO

Shallot purée, Parmesan, roasted beets, crispy shallots

RED ONION & CHICORY TARTE TATIN (V)

Charred pear, vegan feta, petit herb salad

Sorbet

SLOW GIN & TONIC

Mains

ROASTED FILLET OF BEEF

Cocotte potatoes, wild mushrooms, maple roasted piccolo parsnips, Madeira jus

PAN-SEARED FILLET OF STONE BASS

Mussel, chilli and coconut broth, crispy wakame

DUCK BREAST

Potato fondant, mulled red cabbage, watercress purée, truffle jus

CHESTNUT & SAGE GNOCCHI (V)

Spinach, soy cream, roasted butternut

Desserts

CHERRY MILLE FEUILLE (V)

Flaky puff pastry, cinnamon cream, cherry compote, sugar shards

POPCORN PANNA COTTA

Toffee popcorn, malt crumb, dulce de leche ice cream

DARK CHOCOLATE FONDANT (V)

White chocolate ice cream, chocolate sugar glass

Cheese Course

CORNISH BRIE & HELFORD BLUE

Homemade walnut bread, quince jelly

VEGAN CHEESES AVAILABLE ON REQUEST

@PadstowHarbourHotel

(V) vegetarian

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

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