

# New Years Eve Lunch At Port Gaverne

## **Snack**

Coombeshead Farm Sourdough, Ampersand Butter

Mix marinated Olives

Porthilly Oysters, Pickled Cucumber, Dill

Crispy Wild Red Prawns, Garlic And Chilli

## **To Start**

Wild Mushroom Tortellini, Frothy Veloutè, Winter Truffle, Parsley

West Country Cured Trout, Buttermilk, Pickled Cucumber, Dill

Sticky Lamb Shoulder, Red Cabbage, Bone Broth, Rosemary

Pressed Ham Hock, Pickles, Mustard Mayonnaise

## **Main**

Dry Aged Roast Beef, Yorkshire Pudding, Truffle Cauliflower Cheese, All the Trimmings, Red wine Jus

Crispy Rare Breed Belly Pork, Orchard Apple, Truffle Cauliflower Cheese, All the Trimmings, Red Wine Jus

Wild St Ives Bass, Brown Shrimp, Potato & Artichoke Chowder

Celeriac Risotto, Confit onion, Aged Parmesan , Toasted Pine Nuts

## **Dessert**

Xoco Tuma Yellow Chocolate, Blood Orange, Almond

“Orchard Apple pie” Malt, Marigold

Sticky Toffee Soufflé, Treacle Butter Scotch, Salted Milk Ice Cream (£4 supplement)

Selection of local Cheese, Spiced Chutney, Sourdough Crackers

2Courses £38

3Courses £45

Please advise us on any allergy or dietary requirements, we will do our best to accommodate you.