

# THE RIVERSIDE

## GUEST ACCOMMODATION & COASTAL RESTAURANT

# NEW YEAR'S EVE MENU

Please speak to a member of our staff before you order your food and drinks if you have any food allergies and/or intolerances and wish to know our ingredients.

### Homemade breads and olives

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**Ham hock terrine** - rocket - chorizo and bacon croquette - apple purée

**Crab cake** - asparagus - prawn and dill hollandaise

**Pigeon breast** - black pudding - sweet potato - beetroot crème fraiche

**Salmon gravadlax** - prawn salsa - cucumber - lemon - bread

**Baked Cornish brie** - pear crisps - caramelised red onion - garlic toasted sourdough

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### Elderflower sorbet with a fruit salsa

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**6oz Cornish fillet steak** - homemade chunky chips - field mushroom - crispy bacon - onion rings - pepper sauce

**Four bone rack of lamb** - Colcannon mash - kale - parsnip purée - roasted carrot - mint gravy

**Sea bass fillets** - sweet potato mash - steamed greens - white wine parsley sauce

**Cornish duo: hake and haddock** - smoked salmon - asparagus and leek risotto - herb oil

**Field mushroom** - spinach - garlic - asparagus and leek risotto - croutons

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**Tiramisu panna cotta** - coffee - shortbread

**Strawberry trio** - cheesecake - Eton Mess - sorbet

**Banana crêpes** - butterscotch sauce - homemade ginger ice cream

**A selection of Cornish cheeses** - biscuits - celery - frozen grapes - chutney

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### Coffee and mints

£65 per person. Pre booking only at

[www.riversideboscastle.co.uk](http://www.riversideboscastle.co.uk)

or telephone 01840250216

