

UNA KITCHEN

ST IVES

NEW YEARS EVE DINE & DANCE

Canapees and Prosecco on arrival

STARTERS

Sweet potato and chilli soup served with crusty bread (V)

Confit duck leg, sweet potato puree, fine beans, balsamic onions

Limoncello cured salmon, whipped butter and sourdough

Mozzarella with smashed peas & mint and 12yr aged balsamic vinegar (V)

MAINS

Slow cooked pork belly, parmesan and mascarpone polenta, shredded fennel and celeriac remoulade

Wood roasted whole bream, artichoke gratin, roasted baby leeks

Cornish beef and porcini stew, olive oil mash and tender stem broccoli

Pan-fried Cornish sirloin steak, wood roasted cherry tomatoes, hand cut chips, portabella mushroom & whole roasted garlic

(£5 supplement)

Saffron risotto, lightly poached egg, parmesan shavings and fine beans (V)

WOOD FIRED PIZZAS

Tomato, mozzarella and basil (V)

Shredded duck, Smoked west country cheddar, mozzarella and orange reduction

Portabella mushroom, mozzarella garlic butter and truffle oil (V)

DESSERTS

Prune and Armagnac tart, clotted cream (V)

Lavender panna cotta, coconut tuile, lime syrup

Warm chocolate mousse, vanilla ice cream (V)

Affogato

A selection of Roskillys ice cream

Tea or coffee & petit fours

£42.50