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MENU

New Year's Eve

SNACK

Smoked Mackerel Profiterole

Parmesan

TO START

Cured Salmon

Horseradish cream & citrus fruit

Duck Liver Parfait

Onions, wild mushrooms, toast

FISH

Newlyn Hake

Kallettes, chestnuts, squash, red wine reduction, beurre noisette

MEAT

Lamb Rump

Salsify, globe artichoke, artichoke puree, lamb jus

DESSERT

Filo Tart

Earl grey mousse, poached pear, raisins

PETIT FOURS

DESSERT WINE & DIGESTIF

Bulas LBV port £8.50 100 ml

Chateau Mignets sauternes £10.00 100 ml

Gonzalez byass, pedro ximénez sherry £10.00 100 ml

Grappa di Moscato £7.50 50 ml

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of VAT.

Discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.

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