

Down Ende House New Years Eve Menu 2011

Borscht
or
Beef Consomme

Rolled chicken, ham hock and fois gras terrine
with
toasted brioche

Poached paupiette of plaice
with a chervil & fish cream

Slow cooked fillet of beef
with turned vegetables
and a red wine reduction

or

Roasted partridge with bread sauce and a Madeira jus

Champagne Sorbet

Trio of desserts

Cornish Cheese Board

£39.95 per head

Dishes are seasonal, prepared fresh to order & all ingredients are sourced locally, using organic where possible. Special diets and requests all catered for with pleasure.