



NEW YEAR'S EVE 2017

Best of the East!

Poppadoms and pickles

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Yellowfin tuna tartare

With chilli, ginger and sesame. Wasabi cream and prawn crackers

Chargrilled chicken tikka kebab

With spiced lemon chickpea chana daal

Crispy biryani rice cakes (V)

Raita and homemade mango/pineapple chutney

Fowey river mussels

In coconut, chilli and lemongrass

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Slow braised Dartmoor beef blade rendang

Indonesian inspired curry with rich and spicy sweet and sour coconut sauce.

With cucumber/lime salad, sticky rice and chilli flat bread

Monkfish, tiger prawn and scallop laksa

Intensely flavoured Malaysian inspired fish broth.

Served with cucumber/lime salad, sticky rice and chilli flat bread

Fragrant Thai green curry (V)

With chargrilled baby vegetables and crispy spiced onion dumplings.

With cucumber/lime salad, sticky rice and chilli flat bread

Crispy outdoor reared Dartmoor pork belly

On hot 'n' spicy Szechuan style noodle and vegetable broth.

Finished with toasted cashews, coriander and chilli caramel

Brixham bay crab pad thai

Flat rice noodles in rich crab, lemongrass, chilli, garlic and ginger sauce.

With white crab meat, crispy shrimp/lime butter

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Lychee 'Belle Helene'

Layered trifle of lightly scented poached lychees, torn sponge and Chantilly cream.
With warm chocolate sauce

Crispy filo & caramelised banana cup

With salted peanut ice cream, caramel and lime

Cardamom scented kulfi & espresso

Festive Indian take on our traditional affogato

Minimum 2 courses

2 courses - Starter and main: £30

2 courses - Main and dessert: £26

3 courses - Starter, main and dessert: £35

Booking and food pre-order required for all guests

Booking on 01647 440242