BUSTOPHERS

BAR BISTRO

NEW YEAR'S EVE 2008

Celebrate in style at Bustophers

Complimentary selection of mixed nuts & olives

FIRST...

Artichoke heart soup with truffle oil & freshly baked bread

Seared pigeon breast marinated & served warm on a beetroot salad

Cornish shellfish fettuccini with a saffron white wine cream sauce

Warm roasted root vegetable salad with balsamic reduction (v)

THEN...

Bocconac Estate loin of venison, fondant potato & sticky port & juniper jus

Monkfish tail in coconut, chilli & ginger broth with lemon & coriander rice

Pan-finished duo of guinea fowl breast & leg with a butterbean & Rioja stew

Camembert soufflé with winter greens & Mornay sauce (v)

Roasted Salmon Steak with a crab topping, wilted spinach and bubble & squeak.

AFTER...

Luxurious chocolate mousse cake with clotted cream

Apple & blackberry crumble with custard

Pink grapefruit tart with blackcurrant sorbet

Cornish cheese board selection with caramelised red onion chutney

£25 per person

BUSTOPHERS ROLL OF HONOUR

Our menu was brought to you with the help of the following local suppliers: Sally Lugg Primrose Herd Pork, The Cornish Duck Company, Bocaddon Farm Ethical Veal, Beef from R. Withers, Probus, Baker Tom's Breads, Wings of St Mawes Fishmongers, Westcountry Fruit Sales, Tregothnan Estate Teas, From Plough to Plate, Creedy Carver (Crediton) Free Range Chicken, Toppenrose Dairy, Colin Carter Free Range Eggs, Luscombe Organic Drinks (Buckfastleigh), Cornish Orchards (Duloe), St Austell Brewery, The Cornish Cyder Farm, Sharps Brewery, Skinners Brewery, Camel Valley Vineyard, Polgoon Vineyard.

Taste of the West Awards 2008 SILVER

Bustophers Bar Bistro, 62, Lemon Street, Truro, Cornwall, TR1 2PN
Tel: (01872) 279029 e: info@bustophersbarbistro.com web: www.bustophersbarbistro.com

AA