

Amélie



CHRISTMAS &
NEW YEARS

CHRISTMAS PARTY MENU

– 2 course £30

– 3 course £36

TO START

Cider and white onion soup, smoked cheese toastie (v/vea)

Pork schnitzel, tarragon egg mayo, pickled red cabbage, capers and raisins

Beetroot cured salmon, root vegetable remoulade, thyme crackers

Twice baked Davidstow souffle, samphire and pickled grapes

TO FOLLOW

Roast turkey ballotine, pork and chestnut stuffing, pig in blanket

Baked Portobello mushroom, courgette, white bean and cheddar stuffing (v/vea)

Both served with roasted potatoes, marmalade glazed root vegetables, braised red cabbage, peppered sprouts and rich gravy

Pork and black pudding wellington, herby new potatoes, winter greens, cider jus, mustard

Caramelised squash and tomato rotolo, cream cheese, hazelnuts, crisp green salad, duck egg dressing (v)

Roast seabass, herby new potatoes, tenderstem and samphire, brown shrimp, horseradish and dill cream

TO FINISH

Christmas pudding, gin and grapefruit butter (v)

Mulled apples, champagne syllabub, pistachio (v/vea)

Cherry and chocolate marquise, honeycomb, coffee cream (v)

Cornish cheese board, crackers, chutney (v)



NEW YEARS EVE 2023

— £58 per person

Welcome drink on arrival

TO START

Sharing Boards *(for two people)*

- Charcuterie board, selection of Cornish Deli Farm meats, herb hummus, Gordal olives, pickles, grissini
- Baked camembert, chilli jam, warm artisan bread (v)

Braised octopus, chickpeas, lemon, oregano

Sweetcorn chowder, smoked chilli oil, croutons, salad fennel (v/vea)

Chicken liver parfait, cherry relish, focaccia crisps

Chargrilled polenta cake, peperonata, crispy egg (v)

TO FOLLOW

Spiced lamb shank, apricot and feta orzo, smoked almond, tahini slaw

Venison burger, haggis, Cornish blue, cherry relish, rocket, brioche bun, triple cooked chips

Bream fillets, mussel and saffron cream, tenderstem broccoli, new potatoes, chive oil

Slow cooked harissa, sweet potato and chickpea stew, tempura spinach, orzo pilaf (ve)

TO FINISH

Muscavado pannacotta, Frangelico raisins, toasted hazelnuts, brown bread crostini

Lemon and white chocolate mousse, white chocolate crisp, baby basil (v)

Warm figs, orange and cardamom syrup, pistachio granola, coconut sorbet (ve)

Cornish cheeseboard, chutney, crackers (v)

BOOKING FORM

We are able to take Christmas party bookings for tables of 6-40 on any evening from Friday 1st December to Saturday 23rd December. Please enquire about Christmas or New Year in person at the restaurant, by emailing jack@ameliesporthleven.co.uk, or calling us on 01326 653653 option 2. Please select your menu choices to confirm your booking, and inform us of any dietary requirements upon booking.

Christmas New Years

Name of Party

Address

Postcode

Telephone

Email

Date of party / / Time

No in party

Deposit £

(Non-refundable £15.00 per person)

CHRISTMAS OPENING HOURS

SUNDAY 24TH DECEMBER – CHRISTMAS EVE
12.00 - 20.00 (all day Christmas Eve menu, including roast)

MONDAY 25TH DECEMBER CHRISTMAS DAY — *closed*

TUESDAY 26TH DECEMBER BOXING DAY — *closed*

WEDNESDAY 27TH DECEMBER
12.00 - 14.45 lunch / 17.00 - 21.00 dinner

THURSDAY 28TH DECEMBER
12.00 - 14.45 lunch / 17.00 - 21.00 dinner

FRIDAY 29TH DECEMBER
12.00 - 14.45 lunch / 17.00 - 21.00 dinner

SATURDAY 30TH DECEMBER
12.00 - 14.45 lunch / 17.00 - 21.00 dinner

SUNDAY 31ST DECEMBER – NEW YEAR'S EVE
*12.00 - 14.30 lunch / 17.00 - 21.00 dinner
(New Years Eve dinner menu by booking only)*

MONDAY 1ST JANUARY – NEW YEAR'S DAY
12.00 - 17.00 (New Years Day Menu)

MONDAY 2ND JANUARY – SUNDAY 7TH JANUARY
12.00 - 14.45 lunch / 17.00 - 21.00 dinner

Consuming raw seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Allergy statement: Menu items may contain or come into contact with milk, eggs, gluten, peanuts, tree nuts, soya, fish, sesame, mustard, celery, molluscs, crustaceans, lupin and sulphites. If you have any dietary requirements, please ask a member of staff.