

New Year's Eve at The Watch House

There are certain things in life that just work together and The Watch House are celebrating this tonight, with you.

Think famous double acts such as bacon & eggs, and the more unusual, yet popular synergy of chocolate & chilli. We've chosen some classics (and not so classic) pairings of food and devised a menu that makes the most of their flavours, and explained why they work so well together.

The evening kick starts with some cocktails & canapés.

To follow:

Cheese & Apple

A real classic. Apple goes with most cheeses, but it has a real affinity with washed rind cheeses. We've chosen Will's favourite Cornish beauty: Keltic Gold. This cheese is washed in local cider and gives an acidity to the cheese, which compliments root veg perfectly.

**Winter Salad of Keltic Gold, Pickled, Roasted and Fried Roots,
Toffee Apple, Cider Jelly and Caraway Crackers**

Seafood & Spice

A cumin sauce for shellfish is given in 'Apicius', the oldest known cookbook in existence. The cumin was mixed with pepper, lovage, parsley, dried mint, honey, vinegar and broth. Our fish curry is our most popular dish at the restaurant. So tonight, we're serving some of the best local seafood with spices and dishes from Kerala.

**Tandoori King Scallop, Lobster Pakora, Bombay Potatoes, Squid Bhajis,
Coriander Yoghurt, Green Chili Dressing, Lime Pickle**

Beef & Horseradish

The most English of combinations may well have originated in Germany. In sixteenth-century England, horseradish was used for medicinal but not culinary purposes until contemporary botanist John Gerard noted that in Germany the root was used to accompany fish and meat in the way that the English used mustard...the rest is history.

**Bodmin Beef - Roast Fillet, Braised Beef Cheek Croquette,
Salt Baked Celeriac Hash Brown, Cavalo Nero and Horseradish Ice Cream**

Chocolate & Hazelnut

We have the scarcity of the cocoa in late nineteenth century Piedmont to thank for the popularity of this heavenly combination. The bulking out of chocolate with ground hazelnut led to the invention of Nutella.

**Single Origin Dark Chocolate & Praline Mille Feuille, Toasted Marshmallow,
Hazelnut Granola**

**We finish the night with our famous cheese bar and then fizz and fireworks at
midnight**

£70 a head with an optional £30 wine pairing that will compliment each course.

Fish, vegetarian and children's options available.

Will regularly uses Niki Segnit's book, 'The Flavour Thesaurus', and has used it for our New Year's Eve celebration. Not only is it incredibly helpful for menu writing and dish conception when you have a certain ingredient in season to use and want to add something to it, but it also makes a compelling read. It has made some interesting discoveries with flavour combinations and why they work.