



Christmas

MENU



STARTERS

White Onion & Cornish Cyder Soup — yarg & apple toasts

Pork, Duck & Fresh Fig Terrine — clementine & rosehip chutney

Rillette of Chalk Stream Trout — pickled beetroot and cucumber salad

MAINS

Traditional Roast Turkey

sage dressing, pig-in-duvets & gravy

Rosemary Roasted Butternut Squash

Sicilian lemon & honey-roasted banana shallot risotto

Pan-fried Cornish Hake

sweet potato mash, soy, spring onion & tomato salsa

DESSERTS

Traditional Christmas Pudding — brandy sauce

Espresso Martini Crème Brûlée — tonka bean cookie

Penmorvah Meringue Nest — winter fruit compote and Chantilly cream

PRICES

Lunch: 2-course.....28.00 3-course.....32.00

Dinner: 2-course.....32.00 3-course.....36.00

English breakfast tea or fresh filter coffee & a mini mince pie: 3.00