

CHRISTMAS DAY 2015

STARTERS

Cornish Crab & Ricotta Tartlet with
Watercress Salad

Celeriac & Davidstow Cheddar
Soup with Crème Fraiche Swirl

Pigeon Breast with Quail Egg
Bonbon & Peppercorn Sauce

Smoked Salmon & Avocado Terrine
with Micro Herb Garnish

(All served with Rustic Bread &
Cornish Butter)

MAINS

Roast Sirloin of Beef with Mustard &
Thyme Faddles, Roast Potatoes &
Madeira and Shallot Jus

Saffron Turkey with Wild Rice &
Cranberry Stuffing, Roast Potatoes &
Bread Sauce

Roasted Duck Breast with Spicy
Christmas Rub, Roasted Potatoes &
Marsala Gravy

Oven Roasted Halibut with Jerusalem
Artichoke Puree with Sorrel Sauce

Vegetarian Puy Lentil, Mushroom &
Leek Pie accompanied by Sautéed
New Potatoes and Madeira Sauce

(All served with Vegetable Medley)

DESSERTS

Homemade Christmas Pudding with Whisky Sauce (v)

Cranberry & Apple Meringue Pie

Passion-fruit Crème Brûlée

Rum 'n' Raisin Chocolate Torte

Cornish Cheese Board with Biscuits, Chutney & Grapes

PLUS INCLUSIVE TEA OR COFFEE & HOMEMADE TRUFFLES TO FINISH

3 COURSES £69.50 (UNDER 11 YRS £40)

WITH A GLASS OF BUBBLY ON ARRIVAL AND A FUN FESTIVE QUIZ
CALL 01326 341323 TO CHECK AVAILABILITY.