

Christmas

MENU

GLASS OF BUBBLY ON ARRIVAL STARTER

Chestnut & wild Mushroom soup, crispy sage
served with warm bread

Smoked & poached salmon rilette, salad,
served with keta caviar toasts & lemon
dressing

Rustic chicken liver pate, onion marmalade,
salad and toast

MAIN COURSES

Roast turkey or braised beef blade
*both served with pigs in blankets,
beef dripping roast potatoes, red wine
braised cabbage, chesnut and brussel sprout
fricassee, honey glazed carrots and parsnips
with sage and onion stuffing, served with
gravy*

Pan fried fillet of sea bass, seafood
boullabaise, tenderstem broccoli saffron
roullie served with crusty bread

Wild mushroom and spinach pithiver,
red currant jelly, roasted potatoes and
winter greens

DESSERTS

Dark chocolate and orange pot,
caramelised clementines served with ice
cream

Spiced christmas pudding with a brandy
sabyon

Mulled wine poached pear with clotted
cream ice cream

Cornish cheese board served with
savoury biscuits and a red onion jam

£95 PER PERSON