



# **Christmas Menu 2018**

## **Starters**

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce served with buttered malted bread

ROASTED TOMATO & THYME SOUP

Truffle oil, salsa verde and ciabatta

CHICKEN & ORANGE LIVER PATE

Sweet onion chutney and Melba toast

SALMON GRAVADLAX

Lime and dill yoghurt with watercress

## **Main Course**

ROASTED TURKEY CROWN

SLOW ROAST PORK BELLY

MEDIUM BEEF STRIPLOIN

All served with Sage and onion stuffing, sausage and apple stuffing, Goose fat roast potatoes, Yorkshire pudding, pigs in blankets and real meat gravy

HAKE FILLET

Fennel confit with mussel and tomato champagne sauce

BUTTERNUT SQUASH RISSOTTO

Field mushroom with lemon and truffle oil and crisp sage

VEGETABLES ON THE TABLE

Cauliflower cheese, swede mash, braised red cabbage, roasted honey carrots and parsnips, sauté broccoli and leek

## **Desserts**

CHRISTMAS PUDDING

With brandy sauce

WARMED CHOCOLATE FUDGE CAKE

With clotted cream or ice cream

LEMON & LIME CHEESECAKE

With strawberry coulis

For just £3 extra

THREE CHEESE BOARD

Endellion Brie, Davidstow Cheddar and Cornish Blue

Coffee and mince pies to finish

*2 course £19.95, 3 course £23.95 (min 4 people)*

*Free bottle wine for every 6 people*

***Not available Christmas Day or Boxing Day***