



## The Cornish Christmas Day Lunch

Greeted with a Glass of Camel Valley Sparkling Wine

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Amuse Bouche  
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### Starters

Smoked Duck Breast served with a Chestnut Mouse and Watercress Salad

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Seared Cornish Scallops with a Beetroot Puree

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Roast Pumpkin Soup served with Poppy Seed Bread

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### Mains

Traditional Roast Crown of Turkey with all the Festive Trimmings, including Potatoes Roasted in Goose Fat, Sausage Wrapped in Bacon, Organic Seasonal Vegetables and Bread Sauce

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Fillet of Wild Sea Bass with a Sherry and Almond Cream Sauce, Fondant Potato and Organic Seasonal Vegetables

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Local Organic Squash Stuffed with Roast Chestnut Puree and Gruyere Cheese served with Candied Yams and Cranberry Coulis

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### Desserts

Traditional Christmas Pudding with Brandy Sauce or Custard

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Decadent Chocolate Mousse with a Cherry Coulis and Brandy Snap

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Clementine Cheesecake on a Cornish Fairing Ginger Biscuit Base

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And to finish:

Homemade mince pies and coffee

**Adults £49.95**  
**Children £15.95**

**PLEASE PRE-ORDER**