



Christmas Day Lunch

Made exclusively from Cornish produce

Greeted with a Glass of Camel Valley Sparkling Wine

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Amuse Bouche

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Starters

Smoked Breast of Cornish Duck with a Watercress Salad and a Roast Chestnut and Horseradish Mousse.

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Seared Cornish Scallops with Celeriac Puree and Sage

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Roast Pumpkin Soup with Poppy Seed Bread.

Mains

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

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Salmon Steak with an Orange Liqueur Cream Sauce, Dauphinoise Potatoes and Seasonal Vegetables

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Roast Winter Vegetable Stack with Roast Chestnuts and a Cranberry Compote.

Desserts

Traditional Christmas Pudding with Brandy Sauce or Vanilla Custard

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Orange and Cinnamon Crema Catalana

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Champagne Syllabub with Cornish Clotted Cream

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Selection of Cornish Cheese - Yarg, Brie and Blue served with Oatcakes and Frozen Grapes (If required in addition to dessert please add £5)

And to finish:

Homemade Mince Pies and Coffee

Adults £49.95

Children 11 and under £15.95

PLEASE PRE ORDER