

CHRISTMAS IN THE HEART OF THE BAY

THE
GODOLPHIN

CHRISTMAS DAY MENU

Champagne on arrival

STARTERS

Roasted Beetroots

Crumbled blue cheese, pear and chicory, honeyed walnuts

Wild Boar, Cranberry and Pancetta Terrine

Fig and Port chutney, crusty bread

Parsnip and Apple Soup

Toasted hazelnuts, crumbled goats' cheese, truffle oil, ciabatta

Curio Gin Cured Salmon

Bellini's, Celeriac remoulade, Cornish salted Exmoor Caviar

MAINS

Bronze Carved Turkey Breast

Brown meat, sage and cranberry stuffing, bread sauce, turkey gravy

Chestnut, Wild Mushroom and Tarragon Strudel

Peppercorn foam

Roasted Turbot Fillet

Smokey celeriac puree, buttered cabbage, hazelnut pesto

Roasted Cornish Fillet Steak

Grilled bone marrow, caramelised onions, salsa Verdi, watercress

Garlic and rosemary roast potatoes, braised red cabbage, honey roasted baby carrots and parsnips, sautéed sprouts and pigs in blankets all served family style

DESSERTS

Homemade Christmas Pudding

Brandy Sauce

Lime and Cranberry Parfait

Gin and Tonic jelly, winter berry compote, short bread crumb

Chocolate Orange Roulade

Cointreau cream, brandy snap shard, dark chocolate candy

Then help yourself to
Westcountry Cheese's, crackers, parmesan short bread, apple, celery, grapes and port

£80 per person - £40 per person, 4-12 years old - 3 years and under, no charge

50% non-refundable deposit required to make a booking. Final balance and pre-order required by Monday 25th November. Bar open from midday.

Email: events@godolphinarms.co.uk Call: 01736 888510