



Christmas Day Menu

Champagne upon arrival

Starter

Roasted Fig and Crumbled Goats Cheese Salad

Rocket, walnut and beetroot glaze

Potted Duck

Goose fat butter, red cabbage and root vegetable slaw, toasted artisan bread

Celeriac Soup

Toasted hazelnuts, truffle oil, ciabatta

Smoked Salmon Mousse

Keta Salmon, lime crème fraiche, dill, toasted sourdough

Main

Bronze Carved Turkey Breast

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

Portobello Mushroom and Pistachio Nut Roast

Sage and caramelised onions, orange and redcurrant jus

Roasted Turbot

Crab butter, shellfish jus

Roasted Cornish Fillet Steak

Wild mushroom duxelles, puff pastry, three peppercorn sauce

All served with garlic and rosemary roast potatoes, braised red cabbage, honey roasted baby carrots and parsnips, sautéed brussel sprouts and pigs in blankets

Dessert

Homemade Christmas Pudding

Brandy sauce

Lemon Tart

Raspberry sorbet, limoncello shot

Chocolate Orange Mousse

Dark rum syrup-soaked oranges, almond praline

Then help yourself to...

Cornish Cheeses

Crackers, parmesan shortbread, apple, celery, grapes and port

£80 per person

£40 per person, 4–12 years old

3 years and under, no charge

