



CHRISTMAS MENU

2 COURSES £20

3 COURSES £25

STARTERS

ROAST PARSNIP SOUP

WITH CREAMED LEEKS, SMOKY BACON, SAGE AND HONEY ROASTED CHESTNUTS (BACON OPTIONAL)

PRAWN COCKTAIL

TIGER PRAWNS, BROWN SHRIMP AND PEELED PRAWNS, OVER CRISP SALAD WITH LOBSTER INFUSED MARIE ROSE SAUCE

STEPPING STONE TERRINE

SLOW COOKED HAM HOCK, CHICKEN LIVER PARFAIT AND POTTED GOOSE, RELISH AND CHUTNEYS

SMOKED SALMON AND HAND PICKED CORNISH CRAB

WITH BEETROOT, CRESSSES AND HORSERADISH AND CHIVE CLOTTED CREAM

BAKED CAMEMBERT

WITH CHILLED GRAPES THAT HAVE BEEN POACHED IN MUSCAT AND APPLE WALDORF

MAINS

ROAST TURKEY

TURKEY BREAST ROASTED IN HERB BUTTER WITH LEEK, SMOKY BACON AND CHESTNUT STUFFING, PIGS IN BLANKETS AND TURKEY STOCK GRAVY

POT ROASTED SHOULDER OF CORNISH LAMB

WITH CRISPY LAMB BELLY, LEEK, ROSEMARY AND THYME STUFFING AND LAMB STOCK GRAVY

A MEDLEY OF LOCALLY LANDED FISH AND CORNISH CRAB

WITH SPRING ONIONS AND GINGER, WRAPPED IN CRISP FILO PASTRY, CRAB VELOUTE

PAN FRIED SEABASS

WITH PORTHILLY SHELLFISH MARINIER SAUCE

ROAST VEGETABLE AND HALLOUMI POT PIE

ROASTED VEGETABLES AND HALLOUMI IN A HERBY TOMATO RAGOUT WITH PUFF PASTRY AND A PESTO AND PARMESAN SAUCE

ALL SERVED WITH SEASONAL VEGETABLES AND ROASTED POTATOES

DESSERTS

CHRISTMAS PUDDING

WITH BRANDY SAUCE AND CORNISH CLOTTED CREAM

POACHED PEAR CRUMBLE PANNA COTTA

WITH CINNAMON AND PLUM ICE CREAM AND CORNISH FAIRING

SALTED CARAMEL AND CHOCOLATE YULE LOG

WITH CHRISTMAS PUDDING ICE CREAM

CORNISH CHEESES

WITH CHUTNEY AND BISCUITS

PLEASE ENSURE A COMPLETED BOOKING FORM AND PRE ORDER IS PLACED 4 DAYS
PRIOR TO YOUR BOOKING

BOOKING FORM

PARTY NAME..... PARTY DATE.....
 NO.OF PEOPLE..... TIME OF BOOKING.....
 CONTACT TEL NO.....
 EMAIL ADDRESS.....

Name	Prawn Cocktail soup Terrine Salmon & Crab Camembert	Turkey Lamb Medley of Fish Seabass Vegetable Pot Pie	Christmas Pudding Panna Cotta Yule Log Cheese
Totals			