



CHRISTMAS MENU

2 COURSES £22.50

3 COURSES £27.50

STARTERS

CREAMY LEEK, WHITE ONION AND CELERIAC SOUP
WITH TWICE BAKED CORNISH CHEESE SOUFFLES AND AGED PARMESAN

BEETROOT AND DILL CURED SMOKED SALMON AND HAND PICKED CORNISH CRAB PARFAIT,
PICKLED VEGETABLES, HORSERADISH CRÈME FRAICHE, DRESSED BABY LEAVES AND FOCACCIA CROUTONS

STEPPING STONE TERRINE

A MOSAIC OF CONFIT DUCK, SLOW COOKED PORK SHOULDER, CHICKEN PATE WITH MULLED APPLE AND
PEAR CHUTNEY AND SOUR DOUGH CROSTINIS

DEEP FRIED PANKO BREAD CRUMBED BRIE
RED CURRANT JELLY AND PORT SAUCE

CLASSIC PRAWN COCKTAIL WITH A TWIST!

PEELED PRAWNS, TIGER PRAWNS, CRAYFISH TAILS AND BROWN SHRIMP IN A LOBSTER INFUSED MARIE ROSE
SAUCE OVER CRISP SALAD

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

SALMON AND CORNISH CRAB EN CROUTE

SCOTTISH SALMON AND HAND PICKED CORNISH CRAB IN CRISP FILO PASTRY WITH A SPRING ONION AND
BASIL BEURRE BLANC

PAN FRIED SEA BREAM FILLET
WITH PORTHILLY SHELLFISH 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

CHOCOLATE AND BAILEYS POT

WITH SALTED CARAMEL AND CHOCOLATE BROWNIE AND HONEYCOMB ICE CREAM

CORNISH CHEESES

WITH CHUTNEY AND BISCUITS

