**Christmas Day Menu 2019
£65.00 per person**

Handcrafted Pancetta wrapped Game Terrine

with sweet garlic pickle & Ciabatta Toast

Fresh White Crabmeat & Langoustine
with Cracked Lemon Pepper & Pickled Cucumber

Mulled Wine Poached Pear with Goats cheese, Walnuts & Fig Salad
and a Honey & Lemon Dressing

 Lightly Spiced Butternut, Parsnip & Carrot Soup



Roast Crown of Turkey with Chestnut, Cranberry & Sage Stuffing

Smoked Bacon Wrapped Butchers Chipolata and Roast Gravy
Served with Goosefat Roasted Potatoes

Roast Sirloin of Beef with Yorkshire Pudding & Red Wine Jus
Served with Goosefat Roasted Potatoes

Spiced Butternut, Spinach & Cornish Yarg Wellington with a Port & Plum Sauce
Served with Olive Oil Roasted Potatoes

Supreme of Salmon with a Sage & Cranberry Crust
Served with peppered sweet potato mash & a prosecco and watercress sauce

Pan fried Duck Breast served pink, dauphinoise potatoes and

A black cherry, orange and port sauce



Traditional Christmas Pudding with Brandy Sauce

Dark Chocolate Mousse Torte with Fresh Raspberries
Forest Fruit Coulis & Clotted Cream

Gold Salted Caramel Tart, caramelized oranges
& Honeycomb Ice Cream

Lemoncello Cheesecake with a Citrus Fruit Compote
& Blood Orange Sorbet

Cornish Cheeses with Grapes, Celery, Trio of Chutneys
(Piccalilli, Sweet Roast Garlic and Apple & Cider) & a selection of Biscuits