



Christmas Party Menu

available 29th November to 24th December 2016



STARTERS

Celeriac, apple & walnut soup

Dressed smoked salmon with horseradish panna cotta

Courgette, mint & feta fritter, garlic aioli and a rocket & carrot salad

Duck pâté with pistachio crumb, spiced tomato & red onion chutney, toasted baguette

MAINS

Breast of turkey with a cranberry and apricot stuffing, traditional accompaniments and roast potatoes

Beef bourguignon (red wine, mushrooms, shallots) with herb cobbler and roast potatoes

Fillet of cod with a Parmesan & parsley crust, langoustine, prosecco & white truffle hollandaise and crushed new potatoes

Parsnip, cranberry & chestnut loaf, port wine jus and roast potatoes

All the above dishes are served with traditional vegetables

DESSERTS

Boozy Christmas pudding with rum sauce or clotted cream

Panettone bread and butter pudding with crème anglaise

Meringue with cream, clementines, cranberries and pistachios

Chocolate and hazelnut torte, raspberry coulis

Selection of Cornish cheeses with accompaniments

**£ 23 FOR 2 COURSES OR £ 28 FOR 3 COURSES
INCLUSIVE OF CHRISTMAS CRACKERS AND BREAD**

THIS MENU IS ONLY AVAILABLE FOR GROUPS BOOKED AND PRE-ORDERED IN ADVANCE

**We look forward to discussing your requirements; please come in for a chat,
or contact us by phone or email**