

St Michael's Festive Breaks Christmas Day Lunch Menu

To Start

Beetroot Cured Gravalax
Blini, trout roe, dill
Parmesan Zeppole
Caramelised shallot crème

Starters

Cornish Crab
Tomato water dressing, pickled fennel, basil emulsion
Homemade Brioche
Whipped duck liver parfait, Muscat jelly, seasonal baby leaf
Cornish Fiesta Goats Cheese Tart (V)
Shallot jam, marinated beetroot, candied walnut

Mains

Roasted Breast of Bronze Turkey
Sage and cranberry stuffing, pigs in blankets, garlic and rosemary roast potatoes,
chestnut sprouts
Butternut Squash & Chestnut Wellington (V)
Cabernet Sauvignon reduction, garlic and rosemary roast potatoes
Both served with braised cabbage, maple roasted carrots and parsnips, and
cauliflower leek cheese.
Pan Fried Fillet of Sea Bass
Bouillabaisse sauce, lemon pearls, Jersey Royals

Festive Finale

Christmas Pudding
Served with clotted cream
Dark Chocolate Mousse
Candied orange, pistachio
Clementine Posset
Shortbread biscuit
Selection of Cornish Cheeses
Millers crackers, traditional accompaniments
Black Forest Trifle
Kirsch-soaked cherries
Traditional Christmas Cake