Christmas Day Lunch

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