



Christmas Day 2011

On Arrival – Buck Fizz.

Starters

Broccoli & Cornish Blue Soup (v)
with a Freshly Baked Bread and Cornish Butter.

Cornish Brie Wedges (v)
Breaded with Cranberry Sauce and dressed Salad Garnish

Smoked Salmon & Crayfish Cocktail
with Locally Baked Granary Bread and Cornish Butter.

Smooth Duck Liver & Orange Pate
With Thick Cut Toast, Caramelised Runner Bean Chutney and Cornish Butter

Main Courses

All main courses served with root vegetables, Brussel sprouts, dauphinoise and crispy roasted potatoes.

Hand Carved Cornish Roast Turkey Breast
With all the trimmings.

Cornish Fillet Steak
Marinated and served with a Redcurrant Jus.

Grilled Sea Bass Fillets
With Sauce Vierge.

Pan Seared Duck Breast
With a Cranberry Compote.

Roasted Butternut Squash, Sage & Parmesan Tart
Creamy Butternut Squash in a Shortcrust Pastry and topped with Sage and Parmesan

Desserts

Traditional Christmas Pudding

Luxury Chocolate Tart

Oven Baked Fruit Crumble

'Baileys' Cheesecake

All desserts are served with a good 'dollop' of Cornish Clotted Cream

*****Coffee and Mints to finish.*****

Adult - £39.95 Children (aged 12 and under) - £15.00