

Festive Menu 2011

Starters

Seasonal Soup Of The Day (v)
with Freshly Baked Bread and Cornish Butter.

Mushrooms in a White Wine, Garlic and Cream Sauce (v)
on Freshly Baked Bread.

King Prawn Cocktail
with Locally Baked Granary Bread and Cornish Butter.

Chicken Liver and Brandy Pate
With Thick Cut Toast, Caramelised Runner Bean Chutney and Cornish Butter

Main Courses

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

Hand Carved Cornish Roast Turkey Breast
With all the trimmings.

Pan Fried Salmon Fillet
With a Peppercorn Sauce.

Cornish Roast Beef
With Yorkshire Puddings.

Mixed Fresh Herb Nut Roast
With all the trimmings.

Desserts

Traditional Christmas Pudding

Mississippi Mud Pie

Fruit Crumble

Lemon Tart

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

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

Adult - £16.45 Children (aged 12 and under) - £ 9.95

