

Christmas Day Menu 2009

A glass of Kir Royale (champagne cocktail) and marinated olives on arrival

To start

Crisp tempura battered king prawns with sweet chilli dipping sauce (shf/df)

Traditional potted Cornish crab in lemon butter with lightly toasted soda bread (shf)

Smoked salmon & fresh mango, lime & dill vermicelli noodle salad (gf/df)

Roasted fresh fig & Cornish Camembert filo tart (v)

Trio of savoury puddings (Cornish hogs, groat & game puddings) on parsnip puree with saffron apple chutney (n)

All starters are served with a selection of warm homemade bread & Cornish butter

Kir Royale sorbet

Main Courses

Roast crown of turkey with traditional trimmings (df)

Squid Ink surf & turf (prime fillet of Cornish beef with pan fried scallops, king prawns and tempura battered squid) with homemade horseradish cream/tartare sauce (shf)

Pan fried Cornish sea bass fillets on a chorizo risotto (gf)

Medallions of monkfish on a bed of black beluga lentils with roasted red pepper sauce (gf/df)

Roast fillet of salmon with a Cornish crab crust, cracked black pepper, lemon & caper butter sauce (shf)

Roast butternut squash bowl stuffed with champagne, chestnut & mushroom risotto drizzled with truffle oil (v/gf)

All main courses are served with a selection of seasonally prepared vegetables & rosemary & Cornish sea salt or goose fat roasted potatoes.

Desserts

Homemade individual Christmas pudding served with brandy butter & Cornish clotted cream (n)

Nougat roulade with hazelnut & courvoisier cream (n)

Rich chocolate rum & raisin torte with Cornish clotted cream

Cornish Orchards apple & Calvados jelly with mincemeat cream (n/gf)

Selection of local cheeses with homemade oatcakes & medjool date & fig compote

Coffee & homemade Florentines

Key: (df) = dairy free (v) = vegetarian (gf) = gluten free (n) = contains nuts (shf) = shellfish