

Christmas 2010 Menu

Available for lunch or dinner between Wednesday 1st & Friday 24th
December, by advance booking. 2 courses £21 or 3 courses £25

please note a surcharge is applicable on selected dishes indicated by a *

Starters

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

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

Pan fried local scallops with chargrilled artichoke hearts & wild garlic aioli
(shf/gf) *£1.50

Fresh fig & Cornish Camembert filo tart with cranberry compote (v)

Crostini of duck liver parfait infused with lemon & ginger wine

Main Courses

All main courses are served with a selection of seasonal & festive vegetables & potatoes

Roast fillet of salmon with a Cornish crab crust & salsa verde (shf/df)

Pan fried fillet of Looe day boat fish (seabass or equivalent please ask for details on
the day) with king prawns in a clementine infused butter sauce (shf/gf)

Turkey escalope with roasted pork & sage chipolatas wrapped in Cornish
coppa (cured ham) with a cranberry & port jus

Seasonal game pie (made from a selection of locally sourced meats encased in rich
shortcrust pastry) *£1.50

Roast butternut squash bowl filled with vegetarian haggis & drizzled with
homemade harissa paste (v)

additional vegetarian options may be available by advance request

Desserts

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

Warm raspberry & chocolate brownie with Cornish vanilla ice cream (v/gf)

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

Trio of festive sorbets (luxury handmade ice cream by Treleavens of Looe)
served with Cornish clotted cream shortbread

Selection of local cheeses served with homemade oatcakes & toasted
cumin & mango compote

Please note that no service charge has been added to your bill & any gratuities received go
directly to staff both at front and back of house. Please note that this menu is subject to change
depending on the availability of fresh produce.

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