

December '09 Pre- Christmas Menu

Available for lunch or dinner between Wednesday 2nd & Wednesday 23rd December, by advance booking.

2 courses £19.95 or 3 courses £24.95 with coffee & homemade florentines

Starters

Cornish crab & vermicelli noodle salad in a fresh chilli, coriander & lime dressing (shf/gf/df)

Smoked salmon & king prawn creamy roulade with lightly toasted soda bread (shf)

Spicy crisp tempura vegetables (parsnip, button mushroom, cauliflower & aubergine) with cool coriander raita (v)

Roast butternut squash soup with harissa spiced chestnut 'croutons' (v/n/df)

Crostini of duck liver pate infused with lemon & ginger wine

Roasted pork & sage chipolatas wrapped in Cornish coppa (air dried ham) with parsnip mash & cranberry relish (df)

Mains

All main courses are served with a selection of seasonal vegetables and potatoes.

Squid Ink tagliatelle nero (black pasta) with pan fried scallops & king prawns & salsa verde (shf/df)

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

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

Haggis stuffed breast of chicken wrapped in westcountry bacon with a whisky sauce

Pan fried fillet of Cornish beef on a chestnut mushroom stroganoff (gf)

Roast butternut squash bowl stuffed with vegetarian haggis & drizzled with roasted red pepper pesto (v/df)

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

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