

# Christmas Day Menu 2008

A complimentary glass of Kir Royale (champagne cocktail) and Cornish sea-salt roasted seasonal nuts on arrival

## To start

- Spiced Bramble, parsnip & chestnut soup with parsnip crisps (gf/n)
- Roasted fresh fig & Cornish camembert filo tart with red onion marmalade (v)
- King prawn & fresh mango salad with vermicelli noodles & a coriander & chilli dressing (df/gf/shf)
- Traditional potted Cornish crab in lemon butter (shf)
- Westcountry pork & pistachio nut terrine (n)

All starters are accompanied with a choice of warm homemade rolls

## Between starters & Main Course

- Cranberry & Port granita

## Main Courses

- Roast crown of turkey with traditional trimmings (df)
- Individual prime fillet of Cornish beef Wellington
- Monkfish tail wrapped in Cornish coppa (air dried ham) with a roasted red pepper sauce (df)
- Baked Cornish sea bass fillets layered with king prawns in a Clementine infused butter sauce (shf)
- Roast fillet of salmon with a Cornish crab crust, cracked black pepper, lemon & caper butter sauce (shf)
- Roast butternut squash bowl stuffed with a champagne, chestnut & mushroom risotto (v)

All main courses are served with a selection of the following seasonally prepared vegetables.

Celeriac puree with toasted pine nuts; braised red cabbage with Cornish cider & apples; caramelised carrots & roasted parsnips; steamed Brussels sprouts with chestnut butter; wild mushroom risotto stuffed baked red onions; and rosemary & Cornish sea salt or goose fat roasted potatoes.

## Desserts

- Homemade individual Christmas pudding served with brandy butter & Cornish clotted cream (n)
- Chocolate rum & raisin torte with Cornish clotted cream
- Cranberry & white chocolate cheesecake
- Poached pears with mulled wine, Treleavens rich vanilla ice-cream & walnut croquant (crunchy praline) (n)
- Selection of local cheeses with homemade oatcakes & medjool date & fig compote