

Christmas menu December 2018

Cornish Mussel & saffron soup. Focaccia croutons & chopped tarragon.

Rabbit, cranberry's & pistachio terrine, with a herb leaf salad & spiced tomato chutney.

Choux farcie: savoy cabbage stuffed with chestnut mushroom & mozzarella and served with a mushroom veloute & crisp chestnuts.

Smoked goose breast, with pickled chicory & a sour cherry & chilli relish.

Slow braised daube of beef with orange & cassis. Celeriac puree and buttered black cabbage.

Puff pastry Pheasant pithivier, port & red wine sauce, glazed root vegetables and wilted spinach.

Butter Roasted artichokes & salsify, cep mushroom gnocchi and a hazelnut veloute.

Cornish day boat Market fish on a creamed stew of potatoes, mussels, clams and samphire grass.

My mother's traditional Christmas pudding with brandy butter and custard.

Chocolate marquise with white chocolate sauce & candied orange crumb.

Set carnaroli rice pudding with all seasons fruit rumtopf.

Roquefort cheese plate with pear & candied walnuts and oat crackers.

2 course meal £28.50

With a glass of prosecco £37.50

3 course meal £36.00

With a glass of prosecco £45.00

Prices also include canapés, homemade breads, tea or coffee and petit fours