



# Christmas Menu 2018

Parsnip and Sherry soup with hazelnut pesto. Homemade bread croutons. (V/GF on req)

Locally bred Guinea fowl terrine with bacon, with mushrooms and onions. Red onion chutney (GF)

Onion tart tatin with winter leaf salad, goats cheese mousse and balsamic glaze

Salt cod and olive oil brandade with roast beetroot salad and crisp toasts (GF on req)



Venison fillet wellington with mushroom duxelles wrapped in puff pastry. Served with a carrot and star anise purée, seasonal vegetables and a light jus

Guilt head bream on a lemon risotto with charred lemon and a light cream coating (GF)

Locally bred traditional turkey with all the trimmings. Almond dauphinois potatoes, roast potatoes, stuffing, devils on horseback with Armagnac marinated prunes. Bread sauce.

Pumpkin gnocchi with sautéed mushrooms, crisp sage leaves and sage butter sauce. Parmesan crumb (V)



My mother's traditional Christmas pudding, served with brandy butter and vanilla custard (V)

Chocolate Pithivier with caramel sauce and nutmeg crème fraiche (V)

Normandy apple tart, served with ice cream and crisp apple tuile and crab apple sauce

Roquefort cheese with pear and chicory salad, candied walnuts & fudges cheese 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,  
Loose leaf Tregothnan tea or locally ground Rave coffee and Ori Hellerstein handmade chocolate truffles.

St. Michael's



# NEW YEAR'S EVE MENU 2018

Parsnip and Sherry soup with a parsley and hazelnut pesto. Homemade focaccia bread croutons. (V/GF on req)

Pressed Guinea fowl terrine. Guinea fowl, pancetta, button mushrooms and onions wrapped in bacon.  
Red onion chutney and winter leaf salad garnish. (GF)



British scallops. Pan fried scallops with a creamy cauliflower purée and wafer thin cauliflower slices.  
Extra virgin olive oil dressing.

Venison fillet wellington with mushroom duxelles and herb crepe, wrapped in all butter puff pastry.  
Served with a carrot and star anise purée, seasonal vegetables and a light jus.



Whiskey jelly with oranges and Drambuie sauce. Black pepper and coriander tuille and candied citrus zest.

**5 course meal with a glass of Prosecco £49.00**

Prices also include canapés, homemade breads, Loose leaf Tregothnan tea or locally ground Rave coffee and Ori Hellerstein handmade chocolate truffles.

**Please note we will be running our normal opening hours.**

**7.00 o'clock arrival for a drinks and canapés, 7.30pm for sit down meal, finishes by 10.00pm**

*St. Michael's*