

Christmas Day Menu

Starters

Duck liver pate with Armagnac, served with a redcurrant marmalade and melba toasts

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Melon parisienne, orange, white and yellow flesh melon steeped in ginger wine, served with a sprig of fresh mint **V**

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Tender asparagus spears wrapped in award winning Manuka smoked salmon, served with a light hollandaise

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Warm local pheasant breast with a black cherry sauce over fresh watercress

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Lobster bisque finished simply with crème fraiche

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Spiced parsnip and apple soup **V**

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to follow...

Monkfish tail wrapped in a thin slice of our own home cured bacon finished with a light parmesan cream sauce

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to clean the palate

Treleavens luxury handmade Champagne sorbet

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Main Courses

Turkey reared on the Padstow coast with homemade stuffing, our own chipolata sausages wrapped in bacon and homemade cranberry sauce

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Rolled South Devon sirloin served with homemade horseradish cream and Yorkshire pudding

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Parsnip, cranberry and chestnut loaf **V**

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Mixed winter vegetable suet pudding with a spiced red onion and mulled wine gravy **V**

All served with our own honey roasted parsnips, Brussels sprouts and a selection of seasonal vegetables

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Desserts

Homemade Christmas pudding or a choice from our extensive sweet counter

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A selection of West Country cheese and biscuits

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Coffee

Hot homemade mince pies and coffee

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