

TREVASKIS FARM
CHRISTMAS MENU
4 COURSE £32.95

Earlybird
16th - 29th Nov
£29.95

STARTERS

Roasted squash, parsnip and apple soup (VG, GF)

Apple and parsnip crisps, parsley oil

Ham hock terrine (DF, GF)

Piccalilli, crackling, micro herbs

Prawn cocktail (DF)

Atlantic prawns, crisp lettuce, Marie Rose, sour dough thins, lemon, lychee

Native rare breed pork bites (DF, GF)

Cranberry and orange glaze, asian slaw

Confit Duck Leg Croquettes (DF)

Clementine, carrot and fennel salad

Whipped goat's cheese (GF, V)

Balsamic roasted beetroot, poached pear, blackcurrant curd

Broccoli, cranberry and roasted almond salad (GF, DF, VG)

Sunflower seeds, caramelised sweet potato

MAINS

Roast free-range turkey (GF/DF option)

Reared on the Padstow coast - homemade stuffing, pig in blanket, seasonal vegetables, cauliflower cheese, roast Cornish potatoes, honey roasted parsnips

Roast locally reared South Devon breed topside of beef (GF/DF option)

Yorkshire pudding, pig in blanket, seasonal vegetables, cauliflower cheese, roast Cornish potatoes, honey roasted parsnips

Pistachio and cranberry nut roast

(V with VG option)

Seasonal vegetables, cauliflower cheese, roast Cornish potatoes, honey roasted parsnips

Maple glazed slow-cooked pork belly (GF)

Pulled pork cider bonbon, plum ketchup, pomme anna, cider jus

Pan fried cod

Smashed mint peas, leek and potato croquettes, lemon and chive butter

Roasted portobello mushroom (V)

pecan and chestnut Wellington

Salted kale, roast potatoes, port gravy

DESSERTS

Homemade Christmas pudding (V) Clotted cream, custard or brandy butter (VG/DF/GF option)

Dairy free vanilla ice cream (VG, DF, DF)

Your choice from our dessert counter!

TEA OR COFFEE

Tea or coffee served with a mince pie (V) (VG/DF/GF option)

or homemade vanilla fudge (GF, V)

Certain dishes can be served gluten free or dairy free on request. Just Ask!

V - Vegetarian

VG - Vegan

GF - Prepared without gluten containing ingredients but in an environment that contains gluten

DF - Prepared without dairy containing ingredients but in an environment that contains dairy

Book online: www.trevaskisfarm.co.uk/eat
or for bookings over 6 guests, call 01209 713931
or email info@trevaskisfarm.co.uk

Lunch 11.45am - 3pm
Evening from 5.45pm