

The background of the menu is a dark, textured surface, possibly a slate or stone, decorated with various festive ingredients. In the top left, there are red berries and green pine needles. In the top right, there are slices of dried orange and a whole nut. In the bottom left, there are cinnamon sticks. In the bottom right, there are more red berries and a star-shaped cookie. The text is white and centered, with a small tree logo above the farm name.

TREVASKIS FARM

CHRISTMAS MENU

4 COURSE £32.95

STARTERS

Winter minestrone soup (V, DF)
Toasted ciabatta

Guacamole prawn cocktail (DF, GF option)
Atlantic prawns, Marie Rose, guacamole,
gem lettuce, Melba toast

Smoked salmon sourdough bruschetta
Heritage tomatoes, soft cheese, rocket, chives

Pheasant & cranberry parcel (DF)
Spiced apple compote

Pressed game terrine (GF option)
Spiced pear and crab apple chutney, pickled walnut,
parsnip crisps, walnut oil, toasted brioche

Sun dried tomato & mozzarella bon bons (V)
Tomato salsa, pesto, Yarg

Mushroom & walnut terrine (V, GF/VG option)
Spiced pear and crab apple chutney, pickled baby carrots,
walnut oil, toasted brioche

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

Roast British Lop pork loin
Potato pave, sprouts, pancetta, chestnut velouté,
spiced apple purée, crackling, sage, cider jus

Pistachio and cranberry nut roast
(V with VG option)
Seasonal vegetables, cauliflower cheese,
roast Cornish potatoes, honey roasted parsnips

Baked cod, lemon, hazelnut, herb crust
Buttered samphire, purple sprouting broccoli,
crushed potatoes

**Stuffed savoy cabbage with wild mushrooms
& chestnuts** (VG, GF)
Root vegetable crisps, steamed greens,
roast Cornish potatoes, Madeira jus

DESSERTS

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

Dairy free vanilla ice cream (VG, GF, 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

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

VG - Vegan

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