

The background of the menu is a dark, textured surface, possibly a slate or stone, decorated with various Christmas-themed items. There are several star-shaped spices (likely anise) scattered around. In the top left corner, there are some red berries and green pine needles. In the top right corner, there are some dried orange slices and green herbs. In the bottom left corner, there are some cinnamon sticks. In the bottom right corner, there are some chestnuts and green pine needles. The text is white and stands out against the dark background.

TREVASKIS FARM
CHRISTMAS MENU
4 COURSE £34.95

Earlybird
14th - 30th Nov
£31.95

STARTERS

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

Crisp sage, Cornish cider, toasted hazelnuts

Smoked Cornish mackerel pate (GF Option)

Pickled beetroot, horseradish crème fraiche,
rye crispbread

Crispy brie and fig bonbons (V)

Balsamic, watercress, toasted walnut

British Lop pork terrine (GF option)

Spiced pear, mustard, pickled carrot and radish,
toasted sourdough

Atlantic prawns

Little gem lettuce, shredded cucumber and celery salad,
Bloody Mary marie- rose sauce, lemon

Sticky orange and five-spice duck bao (DF)

Crispy shredded duck, sticky orange glaze, pickled carrot,
spring onion, toasted sesame

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 South Devon breed beef topside

(GF/DF option)

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

Pistachio and cranberry nut roast

(V with VG option)

Cauliflower cheese, honey roasted parsnips,
roast Cornish potatoes, seasonal vegetables

Roasted Butternut Squash (V)

Whipped goat's cheese, sage gnocchi, cavolo nero
and pumpkin seed pesto

Roasted British Lop pork belly (GF)

Potato pavé, braised fennel, caramelised apple,
crackling, pork jus

Festive 8oz turkey and brie burger

Brioche bun, cranberry mayonnaise, lettuce and red onion,
sticky glazed pig in blanket, seasoned fries,
homemade coleslaw

Roasted Cornish hake (GF)

Prawn beurre noisette, tender stem broccoli,
fondant potato, caper

TEA OR COFFEE

Tea or coffee served with a mince pie

(V) (VG/DF/GF option)

or homemade vanilla fudge (GF, V)

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!

Many 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