



TREVASKIS FARM

BOXING DAY MENU

5 COURSES £34.95 PER PERSON

Something to start

Seared Scallops

Sweet apple compote, parmesan crumb

Fowey Valley Foy Gin Cured Salmon

Compressed melon, lemon gel

Pressed Game & Duck Terrine

Red onion & fig chutney with sour dough

Venison Carpaccio

Horseradish and celeriac remoulade, parmesan and balsamic reduction

Soup

Roasted parsnip and chestnut (V)

Chestnut, mushroom and Cranberry tartlet

Candied rainbow carrots, beetroot jam (V)

To Clear the Palette

Gin & Lemon Sorbet

Main Courses

Roast Free - Range Turkey

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

Confit Duck Leg

Squash and sage Parmentier, braised red cabbage, shallot and red wine jus

Chicken wrapped in bacon

Chantenay carrots roasted over garlic and herbs, dauphinoise potatoes, turkey and chestnut jus

Slow Roast Pork Loin

Cornish sea salt and mustard rub, rosemary and pecan stuffing, sweet potato mash, caramelised apple jus

John Dory Fillet

Grilled fennel, Trevaskis sprouting broccoli, bouillabaisse and saffron aioli

Pistachio and Cranberry Nut Roast

Seasonal vegetables, cauliflower cheese, roasted Cornish potatoes and honey roasted parsnips (V)

Potato, Onion, Sage and Gruyère Tart

Chantenay carrots roasted over garlic and herbs, steamed Trevaskis sprouting broccoli, light vegetable jus (V)

Rolled Fore Rib of Beef

Pig in blanket, seasonal vegetables, cauliflower cheese, roasted Cornish potatoes and honey roasted parsnips

Dessert

Homemade Christmas Pudding

Served with clotted cream, custard or brandy butter

Or your choice from our dessert counter...

Coffee

Tea or Coffee served with a homemade mince pie
or homemade vanilla fudge