



TREVASKIS FARM
CHRISTMAS MENU

£24.95 per person

STARTERS

Prawn Cocktail

Atlantic Prawns, crisp iceberg lettuce, marie rose sauce, croutons, lemon gel

Sea Trout

Cured in whisky, beetroot and treacle
compressed watermelon and cucumber salad, beetroot gel, ruby chard

Roasted Red Pepper and Sweet Potato Soup

Smoked paprika, crushed chestnuts, artisan bread

Smoked west country duck breast

Buckwheat, apple and cranberry salad, beetroot, nasturtium,
charred shallot, hazelnut vinaigrette

Caramelised Mushroom and Gruyere Tartlet

Chicory, pear, walnut oil

MAIN COURSES

Roast Free-range Turkey

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

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

Pistachio and Cranberry Nut Roast

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

Slow Roasted Festive Spiced Pork Belly

Sage mash, Bramley apple butter, crackling, mulled wine jus

Pine Smoked Fillet of Salmon

Lentils, crispy bacon, chervil, hazelnut oil, pickled carrot

DESSERTS

Homemade Christmas Pudding

Served with clotted cream, custard or brandy butter

or

Your choice from our dessert counter

TEA OR COFFEE

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