



Christmas Day Lunch

£100 Per Person

TO START

CONFIT DUCK FILLED DUMPLING, ROASTED CHICKEN AND CEP
BROTH

CRAB CLAW FILLED SMOKED SALMON, HORSERADISH
BUTTERMILK, RADISH SALAD

BEETROOT ROYALE, GOAT CHEESE FRITTERS. DRESSED ROCKET,
CIDER VINEGAR REDUCTION

TO FOLLOW

ROAST BRONZE TURKEY BREAST, CONFIT LEG, SAUSAGE WRAPPED
IN BACON, SAGE AND ONION STUFFING

Served with roast potatoes, glazed carrots, carrot and swede mash, sprouts, jus

FILLET OF LOCAL BEEF, (BRAISED SHIN COTTAGE PIE), HERITAGE
CARROTS, RED CABBAGE PUREE

ROASTED COD LOIN, ARTICHOKE PUREE, PARSLEY AND LOBSTER
CRUST, CREAMED SAVOY

SWEDE WELLINGTON, WILD MUSHROOM DUXELLES, PORT
REDUCTION, TOASTED PUMPKIN (VE)

TO FINISH

XMAS PUDDING, CRANBERRY COMPOTE, CALVADOS CRÈME
ANGLAISE

APPLE CRUMBLE TART, NUTMEG ICE CREAM, SALTED CARAMEL
SAUCE

VALRHONA BITTER CHOCOLATE TRIFLE, FOREST FRUIT COMPOTE,
BRANDY SOAKED CHERRY ICE CREAM

SELECTION OF CORNISH CHEESES, APPLE AND SULTANA CHUTNEY,
CRACKERS AND BISCUITS, GRAPES, CELERY