



## Celebrate together this Christmas

*Christmas Day menu - £90 per person*

Tear and share garlic & rosemary bread with whipped butter & sea salt.

### *to start*

**CRAB & LOBSTER BISQUE** lemon and black pepper focaccia, handpicked white crab and parsley. *gao*

**SMOKED CHALK STREAM TROUT ROULADE** smoked salmon mousse, dill, lightly pickled vegetables, and a mustard caper dressing. *ga*

**SHITAKI & OYSTER MUSHROOM OPEN RAVIOLI** mushroom consommé, tarragon and white truffle oil. *vg*

**GAME TERRINE** piccalilli and toasted garlic & rosemary bread.

**CORNISH BLUE & CARAMELISED ONION TART** mixed leaves, micro herbs and pickled walnuts. *v, gao*

Pink grapefruit & basil granita. *vg ga*

### *for main*

#### **FESTIVE CARVERY**

Pork, cranberry & chestnut stuffing, Yorkshire pudding, rosemary & sea salted potatoes, seasonal vegetables, pigs in blankets, bread sauce and a rich gravy. Choose from the following:

**ROAST TURKEY / ROAST GAMMON / ROAST BEEF & YORKSHIRE PUDDING / SALMON EN CROUT WITH HOLLANDAISE**

**MOROCCAN ROAST** rosemary & sea salted potatoes, seasonal vegetables and gravy. *vg*

**SHALLOT & BALSAMIC TART TATIN** whipped goats' cheese mousse and watercress. *v*

### *to finish*

**TRADITIONAL CIDER & RUM CHRISTMAS PUDDING** brandy sauce, brandy snap and clotted cream. *v*

**CHILLED RICE PUDDING** rum & blackberry compote and tuille biscuits. *vg, gao*

**DARK CHOCOLATE FONDANT** caramelised white chocolate, raspberry sauce and vanilla ice cream.

**TART AU CITRON** Trewithen clotted cream and citrus syrup. *v*

**SELECTION OF WEST COUNTRY CHEESES** Cornish blue, Cornish smoked, Miss Muffet, quince jelly, crackers, celery, grapes and pickled walnuts. *gao*

Round off your meal with coffee and truffles.