



CHRISTMAS DAY LUNCH MENU

STARTERS

Baked Cornish Scallops

with Gruyere cheese sauce, garlic and parsley bread crumbs

Smoked Duck (GF, DFO)

with grilled chicory, orange and candied walnuts with blue cheese sauce

Wild Mushroom Soup (GF)

with truffle oil

INTERMEDIATE COURSE

Champagne Sorbet

MAINS

Westcountry Roast Turkey (GF, DFO)

with Cornish pigs in blankets, homemade sausage meat stuffing

Roast Aged Sirloin of Beef (GFO)

with Yorkshire pudding (GF without Yorkshire Pudding)

Vegan Nut Roast (DF)

with vegan gravy

All mains served with roasted potatoes, traditional homemade gravy and seasonal Cornish vegetables: sprouts with chestnuts, braised red cabbage, Davidstow cheddar cauliflower cheese, glazed Chantenay carrots and roasted parsnips



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DESSERTS

Homemade Christmas Pudding (GF, DF)
with brandy sauce

Westcountry Cheese Plate
with frozen grapes, homemade chutney, celery, quince jelly and homemade biscuits

Chocolate Fondant
with cherry ice cream and Kirsch soaked cherries

Blackcurrant and Vanilla Crème Brûlée (GFO)
with lemon shortbread

