

Christmas Day Lunch

— STARTERS —

Newlyn White Crabmeat Tian

pickled cucumber salad, red pepper and tomato sauce vierge (GF, DF)

Roasted Jerusalem Artichoke and Heritage Carrot Salad

clementine, pomegranate, mozzarella (GF, VGO)

Duck Liver and Foie Gras Parfait

orange puree, toasted brioche, crushed hazelnut (GFO)

Pink Champagne Sorbet

— MAINS —

Westcountry Roast Turkey with Pigs in Blankets and Sage & Onion Sausage Meat Stuffing

Medium-rare Roast Beef Sirloin with Braised Ox Cheek Ragout and Yorkshire Pudding

served with duck fat roast potatoes, honey & pumpkin seed roasted roots, braised red cabbage, leek cauliflower cheese bake, chestnut roasted sprouts, red wine gravy (GFO, DFO)

Wild Mushroom, Salt Baked Beetroot & Nut Wellington

Served with vegetarian pigs in blankets, sage & onion stuffing, crisp roast potatoes, honey & pumpkin seed roasted roots, braised red cabbage, leek cauliflower cheese bake, chestnut roasted sprouts, red wine gravy (VGO)

— DESSERTS —

Black Forest Opera Cake

kirsch cherries, pistachio ice cream

Homemade Christmas Pudding

candied orange, brandy sauce (VGO)

Best of Westcountry Cheeses

Cornish Truffle Brie, Cloth wrapped Keens extra mature cheddar, Cider rind washed Keltic Gold and Helford blue with a mellow tang and smooth finish. Served with fig membrillo, grapes, chutney and artisan crackers

£90 per person (£45 for children under 12)