



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*

STEAK TARTAR hens egg yolk and toasted garlic & rosemary bread.

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

Pink grapefruit & basil granita. *vg ga*

for main

ROAST TURKEY pork, cranberry & chestnut stuffing, pigs in blankets, festive vegetables, rosemary & sea salted potatoes, Yorkshire pudding and a rich gravy. *gao*

PAN-FRIED JOHN DORY brown crab risotto, mussels mouclade artichoke and beetroot crisps.

BEEF WELLINGTON thyme pomme purée, roasted vegetables and a red wine peppered sauce.

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

MOROCCAN ROAST festive vegetables, rosemary & sea salted potatoes and a rich red wine gravy. *vg*

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 Trewhithen 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.