

Christmas Party Menu

Starters

Celeriac, Apple & Hazelnut Soup

Beurre Noisette & Croutons

Creedy Carver Duck & Chicken Terrine

Spiced Plum Chutney & Fig & Hazelnut Toast

Cornish Smoked Mackerel

Horseradish Cream Cheese & Pickled Apple & Celeriac Remoulade & Toast

Cornish Goats Cheese

Spiced Chutney & Poached Pear & Beetroot & Candied Walnut & Mustard Dressing

Mains

Slow Roasted Moorland Cross Beef

Yorkshire Pudding & Duck Fat Potatoes & Traditional Seasonal Vegetables & Chestnut Stuffing
& Red Wine Gravy

Roast Crown of Local Turkey

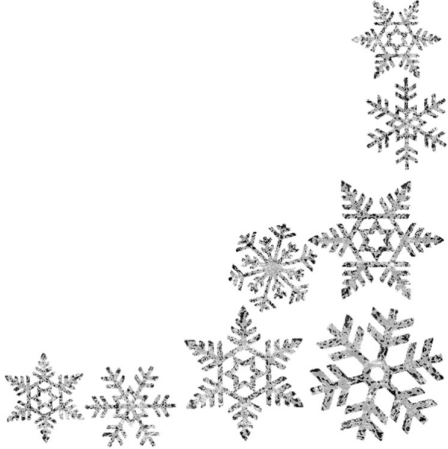
Old Cornish Sausage Wrapped in Streaky Bacon & Chestnut Stuffing & Duck Fat Potatoes &
Traditional Seasonal Vegetables & Thyme Gravy & Cranberry Sauce


Herb Glazed Cod

Local Mussels & New Potatoes & Samphire & Roasted Fennel & Cornish Fick & Crab Soup

Talland Bay Nut Roast

Roast Root Vegetables & Seasonal Greens & Parmesan & Port Reduction




2 AA ROSETTE
£35.00



Talland Bay Pre Dessert

Desserts

Traditional Christmas Pudding

Served with Brandy Custard & Vanilla Ice Cream

Dark Chocolate & Orange Torte

Chocolate Delice & Cointreau Mascarpone Sorbet

Cranberry Pavlova

Spiced Cranberry Compot & Vanilla Cream Cheese & Pistachio

Selection of Homemade Ice Creams and Sorbets

3 Scoops of your choice served with homemade honeycomb

Or...

Cheese Board

A Choice of 3 Cornish Cheeses served with...

Homemade Chutney & Quince Jelly & Walnut and Raisin Bread and Biscuits

Cornish Crumbly –

Lively Acidic Lancashire Style

St Gluvias –

Hard cheese, slightly buttery in texture with a full long-lasting flavour. Unpasteurised

Polmarkyn Grey –

The cheese is rolled in a layer of ash before the white settles to firm the rind.

Polmarkyn Blue –

soft & creamy with a subtle hint of blue.

Extra Mature Gouda –

Aged for 18 months. Hard, dry and nutty.

Russet Squire –

Washed in Cornish Cider giving a sweet pungent cheese. Vegetarian.

Boy Laity –

Buttery richness that matures to a pungent, runny cheese with a rustic rind.

Cornish Nanny –

Made to the same recipe as Cornish Blue but using Cornish Goats' milk. Chalky with a bigger blue flavour.



2 AA ROSETTE
£35.00

