

Christmas Menu 2018



STARTERS

Brûléed Chicken Liver Parfait, Prune & Port chutney served with toasted Brioche

Beetroot & Dill Cured Salmon Blini with Celeriac Remoulade

Warm Goat's Cheese rolled in Roasted Hazelnuts Grilled Pear & Pedro Ximenez Reduction

MAINS

Steamed Lemon Sole Fillet
Greens, Sautéed Potatoes and Saffron velouté

Roasted Venison Haunch
Dauphinoise Potatoes, Red Cabbage & Red wine Jus

Wild Mushroom and Truffle Tagliatelle
With Tarragon oil

DESSERT

Warm Orange Glazed Saffron Cake
With Marmalade Ice cream

Brandy Steeped Mince Meat Filo Tart
With Cornish Clotted Cream

Helford Blue Cheese
Oat biscuit & Fig Quince Jam

2 Courses: £20

3 Courses £26

This menu is only available by pre-booking & pre-order only