

# Christmas Day

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**Local scallops** wrapped in Parma ham & saffron hollandaise

**Ham hock & wild mushroom terrine** with homemade piccalilli

**Pan fried breast of local pheasant** with carrot & leek ribbons & braised rhubarb

**Roasted garlic, thyme & celeriac soup**

**Raspberry & passion fruit sorbet** with caramelised strawberries



**Roast turkey** with lemon, thyme & garlic stuffing,  
roast potatoes, seasonal vegetables & rich red wine jus

**Rack of Cornish lamb** with braised red cabbage, Lyonnaise potatoes & red wine jus

**Crispy skin sea bass** with Dauphinoise potatoes, olive, tomato & garlic caponata

**Twice baked goats cheese soufflé** with filo pastry turrets & roquette salad



**Christmas pudding** with honeycomb ice cream & brandy sauce

**White & dark chocolate parfait** with winter berries & clotted cream

**Chefs assiette of desserts**

**Cornish cheese plate** with cider & apple chutney

3 Courses **£45**pp

