

Christmas Menu 2011

Chicken Liver parfait

Vichyssoise Soup

Smoked Fish Platter

Traditional Roast Turkey

Roasted root vegetables, Red Cabbage braised with apples & cranberries Bread sauce, Brussels with chestnuts, Roast gravy & Confit of cranberries

Poached Salmon

Steamed en Papillote

Topped with a sun-dried tomato tapenade

V Goats Cheese Tartlet & Roasted Root Vegetables

Served warm with an onion marmalade

To Finish

Variety of Trelavens Hand Made Delicious Cornish Ice Creams and Sorbets

Christmas Pudding

Meringues with Winter Fruit Salad

Local award winning cheeseboard