



# Boxing Day

Slow-roasted parsnip & heritage carrot soup, herb oil, clotted cream, charred Pavilion Bakery sourdough

Warm smoked salmon blinis, watercress & pea-shoot salad, horseradish crème fraiche

Mezze board of Cornish charcuterie, hummus, olives, crumbed Cornish Blue, walnuts, Christmas chutney, rye cracker bread

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Boxing Day hash of festive cold cuts on sautéed potatoes, wilted greens, roasted veggies, fried Burford Brown hens' eggs, cranberry chutney

Pan-fried hake & mussels, braised samphire, saffron potatoes, bouillabaisse

Green olive linguine, garlic & rosemary pesto, winter greens, peas, parmesan, pinenut crumb

Newlyn haddock fillet, Trawler ale batter hand-cut triple cooked chips, pea puree, tartar

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Espresso affogato, Treleavens vanilla ice cream, salted caramel chips, Cornish shortbread

Double chocolate brownie, Cointreau fondu, Cornish clotted cream, meringue shards

Christmas pudding sundae, Treleavens apple & cinnamon ice-cream

## 3 Course Lunch £39.00 per person £29.00 children

Wednesday 26<sup>th</sup> December 2018 from 12.00 midday. 50% deposit payable to confirm booking; remainder payable 14 days prior to event with pre-order of food.

Please ensure we have your email and telephone details.