



# Christmas Day Lunch

Crispy trawler-ale battered Porthilly pacific rock oysters, seaweed aioli, preserved lemon  
Old Spot ham hock terrine, mulled wine & cider chutney, Pavilion Bakery rye bread cracker, pancetta  
crisp

Roasted celeriac, Bramley apple, hazelnut, & English black truffle soup  
Home-cured gin and beetroot smoked salmon, fennel, apple & cucumber winter slaw, lime & chilli  
dressing

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Free-range, slow-roasted, lemon & parsley West Country turkey, Canara Farm organic veggies,  
goose-fat roasties, cranberry, sausage & chestnut stuffing, pig-puds, pan gravy  
Pan-fried Newlyn hake, bubble'n'squeak cake, pistachio & herb crust, wilted greens, parsley pesto  
Shallot, fig & goats cheese tarte tatin, beetroot syrup, pomegranate, honey-roasted heritage carrots,  
candy beets

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Catch home-made brandy infused Christmas pud  
Clotted crème-anglaise  
Belgian chocolate & burnt orange fondant, Cointreau ice-cream, shortbread crumb, pistachio  
Spiced winter fruit compote, Treleavans mulled wine sorbet, brandy snap

**£65 per person, children £50**

Tuesday 25<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.