



CHRISTMAS DAY

STARTER

Parsnip soup – curried apple and chestnuts
Ham hock and Duck terrine, pear and raisin, toasted Brioche
Seaside Prawn and crab cocktail, prawn toasts
Goats cheese mousse, sweet pickled beetroot, winter leaves

MAIN

Butter roasted turkey, chipolatas, parsnip puree and thyme infused Turkey Jus
Cornish Seabream, clam and mussel cassoulet, redwine sauce
Seaside Nut roast, marinated choucroute, bitter sweet radish
Braised Jacob's ladder, lentil du pays, roast root vegetables, horseradish

All main courses are served with roast potatoes and seasonal vegetables

DESSERT

Treacle tart served with clotted cream
Pot au chocolate with honey comb
Christmas pudding served with either custard or vanilla ice cream
Kean's cheddar, chutney, tangerine, sourdough