



# FESTIVE

## *Dinner Menu*

---

### STARTERS

#### Wild Mushroom & Truffle Soup

Roasted chestnut cream

#### Dill Cured Salmon

Whipped mascarpone, pickled walnut puree, beetroot

#### Squash, Cheddar & Quince Tart

Ricotta, sage yogurt

### MAINS

#### Roast British Turkey

Bacon rolls, cranberry stuffing, thyme & sherry Jus

#### Pan Fried Salmon Fillet

Tiger prawns, shellfish cream, crushed peas, samphire

#### Marinated Fillet of Pork

Thyme mash, smoked bacon lardons, sauteed spinach,  
wild mushroom cream

#### Honey Roasted Parsnip, Sweet Potato & Gnocchi Bake

Topped with smoked Cornish cheese & beetroot salad

Roasted Potatoes, Minted New Potatoes  
Cauliflower Cheese, Panache of Vegetables

### DESSERTS

#### Christmas Plum Pudding

Brandy sauce, orange butter

#### Winter Spiced Pannacotta

Rum poached fruits, shortbread biscuits

#### Dark Chocolate & Berry Roulade

White chocolate, creme Chantilly, roasted hazelnut crumb

### COFFEE & MINCE PIES

3 COURSES £37