



# RESTORMEL KITCHEN

## APERITIF

### Cornish Christmas Negroni — 10.5

Colwith Farm Sour Cherry & Cacao Liqueur,  
Knightor Rosso Vermouth & Koneva Aperitivo

### Olives — 5

Mixed olives with chilli & garlic

### Croft Spritz — 9.5

Fino Sherry, Sparkling Elderflower, Lime & Mint  
served over ice

## STARTER

### Smoked Salmon Blini \*\*

Beetroot Cured Salmon, Stracciatella, Preserved Lemon,  
Parmesan & chive crumb

### Crispy Celeriac Fritter \*\*

Celeriac cream, wild mushrooms, blue cheese & toasted  
nuts. Vegan option available

### Terrine \*\*

Lemon & thyme chicken thigh, hogs pudding &  
smoked bacon with cranberry toast & apple chutney

### Festive Brie \*\*

Breadcrumbs with plum, red onion & cranberry jam &  
toasted nuts

### Cornish Stracciatella Cheese 10

Toast, Roast Peppers & Red Onion Jam

### Crispy Calamari 10

Green Peppercorn Aioli

### Curried Chickpea Blini 9

Mint Yoghurt Dressing

## MAIN COURSE

### Turkey Crown \*\*

Pigs in blankets, apricot stuffing, red cabbage, roast  
potatoes, sautéed sprouts, leeks & cranberry sauce

### Venison Cornish Ale Pie \*\*

Bacon mash, red wine sauce & buttered kale

### Grilled Plaice Fillet \*\*

Squid & smoked paprika bisque, potato cake, king prawn  
& pink grapefruit salsa

### Chestnut & Curried Parsnip Risotto \*\*

Pea shoot salad & Parmesan. Vegan option available

### Beef Feather Blade - 23

Slow Cooked with Red Wine Peppercorn Sauce, Fries  
& Tomato Relish

### Venison Loin - 28

Lentil & Bean Cassoulet & Bacon Mash

### Roast Potato Dhal— 17

Lentil Dhal Sauce, Sticky Rice & Coriander

### Battered Hake — 20

Chunky chips, caper garlic mayo & pea puree

## SIDE DISHES £5

Dauphinoise  
Green Veg Medley

Roast Potatoes  
Rosemary Fries

\*\* Included in set menu

2 Courses £32

3 Courses £39



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## DIGESTIF

### **Pedro Ximenez 50ml — £7**

Rich flavour of raisins with overtones of coffee and cacao.

### **Guest 12 Year Old Whiskey 50ml — £7.5**

Please speak to a member of staff about the guest whiskey.

### **Guest Dessert Wine — £7**

Please speak to your server about the current dessert wine

### **Torres Spanish Brandy — £7.5**

10 years mellowing in American oak barrel gives this brandy elegant layers of vanilla and oak spice

## ICE CREAMS & SORBET

### **Vanilla Ice Cream**

### **Salted Caramel Ice Cream**

### **Chocolate & Hazelnut Ice Cream**

### **Raspberry & White Chocolate Ice Cream**

### **Mango & Passion Fruit Sorbet**

### **Lemon & Elderflower Sorbet**

### **Cherry Sorbet**

### **Mixed Berry Sorbet**

**1 Scoop £3**

**2 Scoops £5.50**

**3 Scoops £7.5**

## DESSERT

### **Christmas Pudding**

Vanilla Ice Cream & Warm Berry Sauce

### **Limoncello Mousse**

Lemon Curd & Blackcurrant Sorbet

### **Chocolate & Nut Truffle**

Coffee Liqueur & Caramel Ice Cream

### **Eton Mess**

Fresh Whipped Cream, Homemade Meringue,  
Brownie & Cherries

