



RESTORMEL KITCHEN

Christmas Menu

Starter

Smoked Trout Blini - Preserved lemon cream cheese, Parmesan and chive crumb

Terrine - Lemon & thyme chicken thigh, hogs pudding and smoked bacon with grilled tiger bread & apple chutney

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

Festive Brie - Breadcrumbed with plum, red onion & cranberry jam & toasted nuts

Main

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 - parsnip bhaji, pea shoots & Parmesan. Vegan option available

Dessert

Classic Christmas Pudding - clotted cream ice cream & warm berry sauce. Vegan option available

Limoncello Mousse - shortbread biscuit, lemon curd & sorbet

Chocolate & Cherry Eton Mess - brownie, milk chocolate cream, morello cherries & meringue

2 Course £32

3 Course £39