



## £55 Festive Old Dining Room Menu

TO SHARE:

**James Golding's Chimney Smoked Loch Duart Salmon**

Pickled Cucumber & Cider Dressing

**A Pinch of Salt's "Homegrown" Cured Meats**

Olives, Garden Pickles & Chutney

**Smoked Crown Prince Squash**

Pickled Pumpkin & Walnut Mayo

(Sample: Chefs to choose starters on the day)

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CHOICE OF:

**Treway Farm Turkey Breast, Pigs in Blankets & Cranberry Sauce**

OR

**Warren's Beef Rump with Rachel's Mustard Sauce**

OR

**Roast Haunch of Duchy Venison & Cumberland Sauce**

OR

**Baked Kernow Hake Fillets & Roasting Juices**

Roast Potatoes

Buttered Sprouts

Braised Red Cabbage

(Sample)

CHOICE OF:

**Baked Chocolate Tart & Pouring cream**

OR

**Mincemeat Tart & Brandy Sauce**

OR

**Mulled Fruit Pavlova & Yoghurt Cream**

OR

**Bread & Butter Pudding, Birds Custard**

*(Dependent on seasonal availability)*

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Followed by Tea & Coffee

Additions to the Standard Menu

**Piggy, Fishy & Garden Bits to Share - £5pp**

Add A Little Decadence:

**Whole Turbot OR Brill 'on the bone' with Hollandaise - £12pp**

OR

**Dry Aged Warrens Beef Fillet & Truffle Red Wine Sauce - £15pp**

OR

**Racks of Kernow Lamb & Garden Currants - £10pp**

Something Sweet:

**Gardeners Granita & Johnathon Gould's Eau De Vie - £5pp**

OR

**A Selection of Piggy Fours - £4pp**

OR

**Artisanal Kernow Cheese Board - £6.50pp**

Chutney, Apples & Biscuit's