



## **Festive Feasting Sample Menu in The Old Dining Room at THE PIG-at Harlyn Bay 2023**

### **To Share:**

**‘Hot’ Chimney Smoked Trout**  
Pickled Garden Gherkin & Cider Dressing

#### **Tempus Cured Meats**

Olives, Garden Pickles & Chutney

**Smoked Crown Prince Squash**

Pickled Pumpkin & Walnut Mayo

(Sample: Chefs to choose starters on the day)

### **Main Event, 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: Chefs to choose sides on the day)

### **Pudding, 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)

**Followed by Tea & Coffee**

**£60 Per Person**



## **Additions To The Standard Menu**

**Piggy, Fishy & Garden Bits To Share - £7 Per Person**

**Add A Little Decadence:**

**Whole Turbot OR Brill 'on the bone' with Hollandaise - £15 Per Person**

**OR**

**Dry Aged Warrens Beef Fillet & Truffle Red Wine Sauce - £20 Per Person**

**OR**

**Racks of Kernow Lamb & Garden Currants - £15 Per Person**

**Something Sweet:**

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

**OR**

**A Selection Of Piggy Fours - £7 Per Person**

**OR**

**Artisanal Kernow Cheese Board - £8.50 Per Person**

**Chutney, Apples & Biscuit's**

