

24th December 2011

£39.95 per person

## CHRISTMAS EVE MENU

CLASSIC CARROTS & CORIANDER SOUP

PRAWN & COUSCOUS SALAD

Prawns mixed with couscous. Chopped tomato, red & yellow pepper, spring onion, parsley and crumbed feta cheese.  
All in a lime dressing served on green salad leaf.

SMOKED DUCK BREAST SALAD

Sliced duck breast mixed with sweet corn, tomatoes, sliced cucumber, garlic flavoured croutons,  
mix salad in a honey, dill & mustard sauce

PROSCIUTTO HAM MOZZARELLA ROLL

Mozzarella stuffed with ham, black olive, basil & parsley served with green salad leaves

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TENDER CORNISH RUMP OF BEEF

Beef cooked in dark Cornish ale served in Yorkshire pudding

CHICKEN SUPREME DIJONNAISE

Tender supreme of cornfed local chicken breast in a creamy of Dijon mustard sauce. Classic flavour  
of dry vermouth & Dijon mustard

TENDER LOIN OF PORK SAGE & APPLE

Sauted pork medallions with sliced apple, onion in a sage, cream & brandy

CORNISH FRESH HALIBUT SUPREME

Pan roasted halibut with delicately flaky texture, dressed with dill & white wine sauce

VEGETARIAN

TRADITIONAL NUT ROAST SLICE

Served on rich fresh tomato sauce

MUSHROOM & RED PEPPER STROGANOFF

Served with boiled basmati rice

A TASTY CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES

AND POTATOES WILL COMPLIMENT YOUR MEAL

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MARbled CHOCOLATE & RASPBERRY PYRAMID  
Chocolate pyramid filled with dark chocolate truffle mousse and compote.

CREME BRULEE  
Ted's Special Recipe served in Brandy Snap Basket

HONEYCOMB CHOCOLATE CHEESE CAKE  
Served with mango sauce

Menu subject to change without notice

