



CHRISTMAS DAY ~ AT THE INN ~

APERITIF

Glass of vintage Prosecco - Biscardo Millesimato

STARTER

Tresco Gin and beetroot cured salmon, Marie Rose prawn, dill and cucumber salsa

Duck confit, pistachio and prune terrine, blood orange and star anise, toasted brioche

Sweet potato, ginger and lemongrass soup, coconut milk and coriander (v/vo)

Coriander and beechwood smoked carrot, dill and cucumber salsa (v/vo)

MAIN

Turkey roulade, leg meat, apricot and chestnut stuffing, pigs in blankets, roast root vegetables and all the trimmings, turkey gravy

Pan roasted fillet of seabass, caper and lemon gnocchi, seaweed butter sauce

Stuffed butternut squash, spinach, feta and pomegranate, roast root vegetables and all the trimmings (v/vo)

DESSERT

Zoe's homemade Christmas pudding, brandy sauce

Caramelised lemon curd tart, mulled wine poached pear, blueberry and lemon sorbet

Mulled wine poached pear, blueberry and lemon sorbet (v/vo)

Selection of Cornish cheese, quince jelly, cider apple chutney

TO FINISH

Origin cafetiere coffee • Selection of teas • Petit fours

£90 per person • Call 01720 423006 to book

v - Vegetarian / vo - Vegan Option • Please ask for allergen information