



CHRISTMAS LUNCH

STARTER

Seared Cornish scallops, crab tortellini,
lobster, ginger & lemongrass bisque, sea vegetables

Pork & pistachio pate, piccalilli,
Guinness & treacle soda bread, smoked butter

Roasted cauliflower soup, crispy shallots,
truffle butter, homemade focaccia (v/vo)

MAIN

Turkey roulade, confit turkey leg, prune & chestnut stuffing,
pigs in blankets, roast heritage carrots, braised red cabbage,
roast potatoes, turkey gravy

Roasted turbot on the bone, Champagne sauce,
whipped cod's roe, sea beets, parmentier potatoes

Butternut squash wellington, nut roast stuffing, roast heritage carrots,
braised red cabbage, roast potatoes, red wine gravy (v/vo)

PUDDING

Zoe's homemade Christmas pudding, brandy sauce

Cinnamon parfait, mulled wine poached pear,
Cornish fairing, plum purée (v/vo)

Baron Bigod, quince jelly, Tresco plum chutney

TO FINISH

Origin filter coffee • Selection of teas • Petit fours

£120 per person – advance booking essential on 01720 423006 or newinn@tresco.co.uk

v vegetarian • vo vegan option • please let us know about any food allergies or intolerances on ordering