



CHRISTMAS DAY MENU

CANAPÉS

With a complimentary glass of Prosecco

Welsh rarebit with Davidstow vintage Cheddar

Purée of split yellow peas

Exmoor caviar

FIRST COURSE

CORNISH CRAB & PRAWN COCKTAIL

baby gem lettuce, tomato and
Marie Rose sauce

DUCK LIVER PARFAIT
toasted brioche and slow
cooked red onion

WATERCRESS AND POTATO SOUP

poached St Ewe egg

SECOND COURSE

SCALLOPS TRUFFLE BUTTER

grilled hand dived scallops, black truffle butter,
croutons and chives

WILD MUSHROOM AND SAFFRON RISOTTO

mascarpone, fines herbes and Parmesan

MAIN

ROAST RIB OF BEEF

medium rare, merchant du vin
butter

ROASTED CORNISH BRONZE TURKEY

Rick's sausage meat stuffing and
pigs in blankets

SHALLOT TARTE TATIN

goat's cheese and thyme

all served with goose fat roasted potatoes, brussels sprouts, honey and thyme glazed parsnips, neep, braised red
cabbage and red wine gravy

DESSERT

CHRISTMAS PUDDING

our traditional boozy pudding with
brandy butter

CHOCOLATE AND AMARETTO TART

crème fraîche

ORANGE AND COINTREAU TART

light sponge with custard, whipped
cream and toasted almonds

£125

Please ask for information on allergens.
A discretionary service charge of 12.5% will be added to your bill.