



## Festive Menu 2022



### Starters

#### **Potted Salmon Rilette**

*Smoked Salmon, Cream Cheese, Dill, and Lemon Rilette,  
Toasted Sourdough, Horseradish Aioli.*

11

#### **Herbed Gnocchi (vn)**

*Mediterranean Herb Infused Potato Gnocchi, in a Vegetable and Saffron Broth.*

10

#### **Ham Hock Potato Cake**

*Breaded Ham Hock and Potato Cake, served with Grain Mustard Sauce.*

10

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### Mains

#### **Chicken Ballotine**

*Pan Roasted Chicken Breast Wrapped in Bacon and Stuffed with Apricot, Shallot, and Sage.  
Hasselback Potatoes, Wilted Kale, Vermouth Cream Sauce.*

19

#### **Cornish Hake**

*Hake Fillet en Papillote, with Fennel, Orange, and Olive Tapenade, Chive  
Buttered New Potatoes, and Braised Baby Leeks.*

20

#### **Chestnut Filo Parcel (vn)**

*Roasted Chestnuts, Red Lentils, Spinach, and Herbs, encased in Filo Pastry, served with Fondant Swede,  
Sautéed Garlicky Brussel Sprouts, and a White Wine, Basil, and Pine Nut Sauce.*

17

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### Desserts

#### **Crème Brûlée**

*Rich Vanilla Custard topped with a layer of Caramelised Sugar.*

10

#### **Tart Tatin**

*Apple and Sultana Tart, served with Clotted Cream.*

10

#### **Rhubarb and Ginger Cheesecake (vn)**

*Crystallised Stem Ginger Cheesecake topped with Rhubarb Compote.*

10

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#### **Cheeses & Port**

*A Selection of Cornish Cheeses. Crackers. Homemade Chutney and Fruits.  
Served with a Glass of Port.*

12

