

# *A Pickwick Christmas*



*Cream of Pea and Watercress Soup, Mint Oil, Warm Crusty Bread  
Game Terrine, Spiced Fruit Chutney, Leaves, Oven-Toasted Crispbread  
Pan-Seared Local Scallops, Curried Parsnip Puree, Parsnip Crisps  
Warm Pear & Walnut Salad, Cornish Blue Cheese Dressing, Olive Croutons*  
\*\*\*\*\*

*Festive Cornish Turkey Crown Cranberry & Chestnut Stuffing*  
*or*

*Sweet Potato, Mushroom & Spinach Wellington  
Golden Roast Potatoes, Braised Red Cabbage,  
Brussel Sprouts with Pine Nuts, Honey-roasted Vegetables with Baby Shallots,  
Port Wine Gravy*

*Or*

*Duo of Local Pheasant & Partridge Breast, Slow-cooked in a Cornish Cider Cream  
Sauce, Truffle Mash, Seasonal Vegetables*

*Balsdon Farm Belly Pork Crackling, Dauphinoise Potatoes, Jus, Seasonal Vegetables  
Pan-Roasted Fillet of Cod, Chorizo & Clam Chowder, Seasonal Vegetables*

\*\*\*\*\*

*Sticky Figgy Pudding Boozy Toffee Sauce, Cornish Vanilla Ice Cream  
Crème Brûlée Poached Pears in Mulled Wine, Ginger Brandy Snap  
White Chocolate & Cranberry Bread & Butter Pudding  
Clementine Syrup, Vanilla Custard*

*Christmas Cocktail: Raspberry Ice Cream, Festive Berries, Dark Chocolate Tuile,  
Limóncello Shot*

\*\*\*\*\*

*A Choice of Speciality Teas & Coffees & After-Dinner Mints*