

# TREWITHEN

www.trewithenrestaurant.com

## Christmas 2014

from Friday 5<sup>th</sup> until Wednesday 24<sup>th</sup> December

Creamy parsnip soup  
spicy pumpkin seeds  
Smoked trout  
with citrus & watercress salad  
Wild mushroom & tarragon tart  
with Yarg crisps  
Cornish brie wedges and chicory salad  
with pickled walnuts & cranberry dressing  
Chicken liver parfait  
Trewithen's Christmas chutney toasted brioche

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Roasted local turkey  
with sausage meat & sage stuffing, chipolata wrapped in pancetta  
Slow braised venison  
with bacon chestnuts & mushrooms with Madeira sauce  
Lamb rump  
with red currants and port  
Sea bream  
with peas, beans, spinach couscous  
Cornish brie & red pepper parcel  
puff pastry parcel with plum tomato sauce

ALL OUR MAIN COURSES ARE SERVED WITH DAUPHINOISE & DUCK FAT ROASTED POTATOES  
SELECTION OF VEGETABLES,

Paul's boozy Christmas pudding  
with cinnamon ice cream & brandy sauce  
Regional cheese  
artisan biscuits & homemade chutney  
Pantone trifle  
Gran mariner soaked pantone poached Satsuma's topped with vanilla custard  
Mincemeat and frangipani tart  
served warm with brandy soaked prunes, apricots & figs  
Christmas ice cream sundae  
brown bread ice cream with bananas & warm toffee sauce, topped with clotted cream

2 Courses £24.50

3 Courses £28.50

Including coffee and mini mince pies