



**TUESDAY 4<sup>TH</sup> DECEMBER 2018 – SATURDAY 22<sup>ND</sup> DECEMBER 2018**

**TREWITHEEN CHRISTMAS MENU**

**STARTERS**

- CAULIFLOWER & CUMIN SOUP** - with red mustard frills
- SMOKED SALMON** - with whipped chive crème fraiche, beetroot & gin-soaked cucumber
- GRILLED GOATS CHEESE** - with bacon jam & micro herb salad
- CHICKEN LIVER & WILD MUSHROOM PARFAIT** - with spiced chutney & wholemeal brioche
- PEA & GREEN PESTO RISOTTO** - with double cream, chives & garlic yarg

**MAINS**

- TURKEY CROWN** - bacon roll, stuffing, chipolata & poultry sauce
- PORK TENDERLOIN** - rosemary crumble, roast swede puree & red wine sauce
- PAN-FRIED HAKE FILLET** - green mash, beurre blanc & grapefruit salsa
- MARINATED HALLOUMI CHEESE** - aubergine puree, red pepper & chicory
- SLOW COOKED STEAK & ALE CASSEROLE** - vegetable crisp & onion & mustard mash

All served with Duck fat roast potatoes, gratin potatoes and seasonal vegetables

**DESSERTS**

- STICKY CHOCOLATE PUDDING** - with clotted cream & pecans
- WHITE CHOCOLATE CHEESECAKE** - with salted caramel & Irish coffee ice cream
- XMAS PUD** – with brandy custard & vanilla bean ice cream
- SET LEMON CUSTARD** - with strawberries, cassis sorbet & nut crumb
- BRITISH CHEESE PLATE** - biscuits, iced grapes & chutney

**INCLUDING TEA OR COFFEE WITH HOMEMADE MINCE PIES**

**£26 - 2 COURSES**

**£ 30 – 3 COURSES**

We endeavour to cater for all diets/allergies, so please speak to a member of team we'll be happy to help.