

**Christmas Day @
The Trewithen Restaurant
Wednesday 25th December
12 till 2pm**

Chefs Amuse Bouche & Olives Upon Arrival

Game Terrine

Bacon Jam, Semi Dried Tomatoes & Brioche Toast

Home Cured Bream

Citrus Salsa, Pickled Ginger, Crème Fraiche & Red Vein Sorrel

Devon Rock Braised Beef

King Scallop, Black Pudding Croquette & Rosemary Jus

Wild Mushroom & Feta Cheese Fritter

Spring Onion Bhaji, Spiced Tomato Chutney & Mint Oil

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**Venison Loin**

Blackberries, Roasted Shallots, Chanterney Carrots & Port Sauce

**Pan Fried Hake**

Fondant Celeriac, Crispy Seaweed & Cider & Mussel Broth

**Turkey Crown**

Chestnut Stuffing, Chipolata, Bacon Roll, Cauliflower Cheese Croquette & Poultry Sauce

**Grilled French Goats Cheese**

Red Onion Marmalade, Roast Pepper, Beetroots, Garlic & Olive Sauce

All Served with Dauphinoise Potatoes, Vegetable Medley & Roast New Potatoes

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Cornish Cheese Plate

Spiced Chutney & Homemade Bread

Dark Chocolate Torte

Honeycomb, Raspberries & Salt Caramel Ice Cream

Trewithen's Boozy Christmas Pudding

Candied Nuts, Brandy Custard & Vanilla Bean Ice Cream

Lemon & Coconut Ice Cream Bombe

Soft Meringue, Dark Chocolate Crumb & Micro Basil

**Including Tea, Cafetière Coffee & Petit Fours
5 Courses - £65 Children £35**

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

