

## Christmas Day Lunch Menu

*Smoked Salmon Canapé Reception*

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*Chef's Selection of Bread with Black Olive Tapenade*

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*A Cocktail of Lobster, White Crab Meat and Prawns served with Fresh Watercress Salad  
and a side order of Dill and Champagne Mayonnaise*

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*Local Roast Turkey and Creedy Duck Breast served with Goose Fat Roasted Potatoes,  
Honey Glazed Parsnips and Carrots, Savoy Cabbage, Green Beans and Turkey Stock*

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*Baked Lemon and Lime Tart with Mascarpone Ice Cream*

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*Cornish Yarg and Devon Blue Cheese Soup with Yeast Cake and Chef's Cider Apple  
Chutney*

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*Selection of Tea or Coffee with Christmas Pudding Dumpling tossed in Warm Cinnamon  
Sugar and a Clotted Cream Pot*

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### Options

*Soup Option ~ Broccoli Soup with Devon Blue Cheese Croutons*

### ***Vegetarian Options***

*Starter ~ Crown of Seasonal Melon filled with Warm Berries steeped in Sloe Gin topped  
with a Cassis Sorbet*

*Mains ~ Spiced Potato Cake topped with a Mille Feuille of Mozzarella and Aubergine  
with Smoked Cherry Tomato Jam*