

The Godolphin is committed to sustainable, highly seasonal, local produce from our shores & sea.

SHUTTERS

THE GODOLPHIN

Our chefs work closely with our farmers, day boat fishermen and producers to select only the extraordinary.

CHRISTMAS DAY

ON ARRIVAL

GLASS OF POLGOON SPARKLING SEYVAL & CANAPÉS

STARTING TO SNOW

POTTED BROWN SHRIMP *Herb Emulsion, Soused Vegetables* GF

SLOW BRAISED BEEF CHEEK *Parsnip Puree, Beef Jus* GF

ROASTED BEETROOT AND CLEMENTINE TART *Wild Rocket* V

ROASTED CELERIAC AND APPLE SOUP *Root Vegetable Crisps* VE/GF

THE FIRE'S ROARING, TIME FOR THE MAIN COURSE

CHRISTMAS BEER SLOW COOKED LOCAL TURKEY CONFIT LEG

Cranberry & Sausage Stuffing GFO

ROAST SIRLOIN OF CORNISH BEEF *Yorkshire Pudding, Thyme*

& Smoked Salt Roast Potatoes, Winter Vegetables, Gravy GFO

FILLET OF HALIBUT *Mussel & Clam Sauce, Samphire, Parmentier Potatoes* GF

CRANBERRY AND PECAN NUT ROAST *Braised Red Cabbage* VE/GF

JUST BEFORE COFFEE & THE KING'S SPEECH

CHRISTMAS PUDDING *Brandy Sauce, Clotted Cream* V

RICH CHOCOLATE AND CLEMENTINE MOUSSE *Hazlenut Wafer* V

STICKY TOFFEE & DATE PUDDING *Salted Caramel Ice Cream* V

POACHED APPLE & CHERRY CRUMBLE *Crème Anglaise* VEO/GF

SOMETHING TO FINISH

CORNISH CHEESE PLATE *Fig Chutney* GFO

GLASS OF PORT | COFFEE

£97.50 PER PERSON | £47.50 FOR UNDER 12'S

V Vegetarian | VE Vegan | VEO Vegan Option Available | GF Gluten Free | GFO Gluten Free Option Available | MP Market Price
A discretionary 12.5% service charge will be added to the bill. Please tell us if you have any allergy or dietary requirements.
We can not guarantee against any cross-contamination of allergens in our kitchen.

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