



# Tregenna Christmas Day Menu



2024

## NIBBLES

Smoked Salmon Crostini, Pickled Cucumber & Dill Crème Fraiche

Olives prepared in Cornwall

Sun Blushed Tomato & Oregano Bread with Orange & Balsamic Dip

## TO START

Newlyn Lobster Bisque (Gfo)

Focaccia, rouille

Classic Prawn & Crayfish Cocktail with Langoustine (Gf)

Bloody Mary dressing, pickled cucumber, baby gem & cherry tomatoes

Cornish Game Terrine

Spiced fig & apple chutney & sourdough toast

Vegetable Antipasti Plate (Gfo)

Olives, hummus, baba ganoush, sun blushed tomatoes, balsamic oil & toasted bread

## TO FOLLOW

Roast Turkey (Gfo)

Roast potatoes, cauliflower cheese, braised red cabbage, roasted parsnips, roasted carrots, sage & apricot stuffing, pigs in blankets & panache of vegetables

Roast Sirloin (Gfo)

Roast potatoes, cauliflower cheese, braised red cabbage, roasted parsnips, roasted carrots, Yorkshire pudding & panache of vegetables

Market Fish of the Day

Boulangère potatoes, seasonal greens, Champagne sauce

Chestnut, Wild Mushroom & Lentil Nut Roast (Ve)

Roast potatoes, cauliflower cheese, braised red cabbage, roasted parsnips, roasted carrots, sage & apricot stuffing, Yorkshire pudding, panache of vegetables, white wine & tarragon sauce

## TO FINISH

Christmas Pudding (Vor) (Gfo)

Brandy cream

Cornish Cheese Selection

Crackers, festive chutney, celery & grapes

Cranberry & White Chocolate Crème Brûlée

Biscoff biscuit

Clementine & Gingerbread Cheesecake

Black Cherry Compote & Mulled Wine Coulis

gf = Gluten Free. gfo = Gluten Free on Request. Ve = Vegan. Vor - Vegan on request.