



Tregenna Castle

CHRISTMAS DAY MENU

CANAPÉS

Salmon and nori tartlet, ponzu, apple, caviar

Hot honey goats cheese tart, pea pesto, candied walnut

STARTERS

Curried lentil, parsnip and apple soup

Roasted pumpkin seeds, garlic croutons

Salmon mosaic terrine

Carrot and ginger dressing, orange salsa, beetroot

Duck, chicken and sour cherry terrine

Sourdough toast, redcurrant and red onion relish

MAIN COURSE

Butter roasted turkey breast

Garlic and thyme roasted potatoes, honey glazed carrots and parsnips, apricot and sage stuffing, pigs in blankets, panache of vegetables

Roast sirloin of beef

Garlic and thyme roasted potatoes, honey glazed carrots and parsnips, apricot and sage stuffing, Yorkshire pudding, creamed horseradish panache of vegetables

Cod and salmon roll

Miso parsnip puree, smoky beans, maple bacon, cucumber oil

Butternut, lentil and cranberry wellington

Garlic and thyme roasted potatoes, honey glazed carrots and parsnips, apricot and sage stuffing, panache of vegetables

DESSERTS

Christmas pudding

Brandy crème anglaise, clotted cream

Cornish cheese selection

Crackers, festive chutney, apple, grapes and celery

Black forest chocolate delice

cocoa sponge, cherry amaretto, meringue

Chai tea posset

hibiscus jelly, white chocolate, sesame

