



Tregenna Castle

CHRISTMAS EVE MENU

STARTERS

Carrot & cumin soup
spiced carrot croutons, leek oil

Parmesan & nori scone
Smoked salmon pate, smacked cucumber salad

Duck liver parfait
Duck fat hash browns, blue berries, tarragon

MAIN COURSE

Roast chicken breast
Fried buffalo thigh, sweet potato puree, bourbon sauce, spring onion

Brown butter & lemon confit cod
Chorizo butter sauce, sweet potato fondant, samphire

Miso glazed aubergine
Pickled blackberries, goats curd, hazelnuts, braised chickpeas

DESSERTS

Mulled wine poached pear
Elderflower mascarpone cream, pistachio brittle, candied lemon

Toffee banana crumble
Granola crumble topping, rum and raisin ice cream

Orange custard tart
Roasted figs, hazelnut, vanilla cream



VE - Vegan. GF - Gluten free. GFOR - Gluten on request. DFOR - Dairy free on request

Please ensure all dietary requirements are labelled on the pre-order
For any additional allergy advise, please contact the events team.
Pre-order must be sent to the hotel no later than 4 weeks prior to the Christmas
Party Night.