



Old Dining Room Festive Feasting

Sample Menu 2024

To share:

Boscastle Trout Tartare

Garden Cucumber, Lemon Verbena & Yoghurt

Tempus' Smoked Coppa

Harlyn House Pickles

Squash Smoked Crown Prince Squash

Truffle Mayo & Panko Crumb

(Sample: Chefs to choose starters on the day)

Choice of:

Trevilley Farm Turkey Breast, Pigs In Blankets & Cranberry Sauce

OR

Beef Rump with Red Wine Sauce

OR

The Best of Day Boat Fish with Herb Butter Sauce

OR

Roast Haunch Of Duchy Venison & Preserved Currants

OR

Smoked Celeriac & Truffle Wellington

Roast Potatoes

Buttered Sprouts

Braised Red Cabbage

(Sample: Chefs to choose sides on the day)

Baked Chocolate Tart & Pouring cream

OR

Mincemeat Tart & Brandy Sauce

OR

Mulled Fruit Pavlova & Yoghurt Cream

OR

Bread & Butter Pudding & Birds Custard

Followed by Tea & Coffee



Additions to the Feasting Menu

Piggy, Fishy & Garden Bits (to share) - £7pp

Add a little decadence:

Whole Turbot OR Brill 'on the bone' with Hollandaise - £20pp
(dependent on seasonal availability)

OR

Organic Sirloin of Beef with Garden Rosemary Red Wine Sauce - £15pp

OR

Dry Aged Warrens Beef Fillet & Truffle Red Wine Sauce - £20pp

OR

Racks of Organic Lamb & Preserved Garden Currants - £15pp

Something sweet:

Piggy Fours - £7pp
A Selection of Sweet Treats

OR

Cornish Artisanal Cheese Board - £9.50pp
Chutney, Apples & Biscuit's

