



# Old Dining Room Festive Feasting at THE PIG-at Harlyn Bay 2024

## Sample Menu

Camel Valley Rose & A Selection of Piggy Bits

### 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)



## 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

