



2011 Christmas Lunch and Dinner Party Menu A

Both party menus A and B are available from 1st to 23rd December

Chef Gillian Peck has specially created these menus for both your Christmas Lunch party or dinner party. The minimum number for both must be 10 guests and includes crackers, hats and blowers.

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Wild Mushroom and Sage Soup

with a Sherry Swirl

or

Smoked Salmon, Prawns and Avocado Tian

or

Pear, Walnut and Blue Cheese Salad

with Crispy Bacon

or

Shredded Gressingham Duck

with Spring Onions, Noodles and Oyster Sauce

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Whole Baked Rainbow Trout with Honey and Almonds

Set on a Bed of Watercress

or

Roast Sirloin of Bodmin Farm Beef

with Cornish Pudding and Beef Gravy

or

Escalope of Turkey

with Yellow Pepper Sauce on Wilted Baby Leaf Spinach

or

Griddled Lamb Chops

in Garden Mint Vinaigrette and Asparagus and Pea Risotto

or

Roasted Vegetable and Spinach Lasagne

Gratinated with Mature Cheddar Cheese

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Christmas Pudding

Served with Brandy Sauce or Cream

or

White Chocolate and Raspberry Cheesecake

Served with Ice Cream

or

Meringue Nest Filled with Poached Forest Fruits

in a Pool of Pouring Cream

or

Chocolate Fondant and Strawberry Compote

with Clotted Cream

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Fresh Fieldhead Coffee and Mince Pies Served to you in the Sitting Room

£24.00 including 20% VAT

All main courses are served with a selection of fresh vegetables and potatoes.



2011 Christmas Lunch and Dinner Party Menu B

Butternut Squash and Sweet Potato Soup

with a Cheese Crouton

or

Duck and Orange Pâté

with Victorian Chutney and Toasted Points

or

Grilled Goats Cheese, Beetroot and Crispy Black Pudding

with Balsamic Drizzle

or

Pan Tossed Wild Mushrooms

on Toasted Garlic Ciabatta

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Pan Fried Fillet of Cod

with Spring Onions, Orange and Coriander and Set on Wild Rocket

or

Roasted Breast and Leg of Christmas Turkey

with all the trimmings

or

Slowly Roasted "Falling off the Bone" Lamb Shank

in Port and Redcurrant Jus on Sweet Potato

or

Fresh Asparagus, Baby Leaf Spinach and Petit Pois Risotto

Littered with Parmesan Shavings

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Apple and Mincemeat Lattice Pie

with Brandy Sauce

or

Belgian Chocolate and Raspberry Tart

with Ice Cream

or

Peaches and Passionfruit Flan

with Clotted Cream

or

Fruits of the Forest Trifle Infused with Cassis

Topped with Fruits of the Forest Sorbet

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Fresh Fieldhead Coffee and Mince Pies Served in the Sitting Room

£22.00 including 20% VAT

All main courses are served with a selection of fresh vegetables and potatoes.