

# CHRISTMAS MENU

Celebrate with us and our Christmas menu in the company of your friends, family or work colleagues.

## £25 PER PERSON

BOOKINGS TAKEN BETWEEN THE 26TH OF NOVEMBER AND THE 21ST OF DECEMBER FROM 11:30AM UNTIL 2:30PM.

JUST FOLLOW THESE SIMPLE STEPS AND WE'LL TAKE CARE OF THE REST!

1.

Make your reservation with us and pay a £5 deposit per person. Reservations can be made over the phone, or in our café with one of the team.

2.

Ask everyone in your party to decide what they would like from the menu and forward us your choices and dietary requests at least one week before your dining date. We'll send you a pre-order sheet to make this easier for you.

3.

Pre-order your wine for the table and receive a 10% discount.

4.

Arrive in good time, pull crackers, relax and enjoy yourself.

5.

Pay the balance, including any drinks, at the end of your meal.

Please inform us on your pre-order sheet of any allergies, intolerances or other dietary requirements.



DUCHY of CORNWALL  
NURSERY

### Terms and conditions

Deposits are non-refundable. Wine must be pre-ordered to attract 10% discount. We will need your pre-orders at least one week before your date of dining. Reservations subject to availability.

## STARTERS

Spiced roast tomato soup

Rosemary crème fraiche and herb oil dressing.

Served with homemade bread

Scallop and chorizo salad

Seared Cornish scallops, chorizo, paprika oil and a watercress salad

Mushrooms and blue

Cornish blue and chestnut stuffed breaded mushrooms, chestnut cream sauce

## MAINS

Roast Cornish turkey crown

Tywardreath smoked bacon and chipolata pigs in blankets, roasted potatoes, herb and cranberry stuffing, gravy and seasonal vegetables

Roasted vegetable and feta roulade

Creamed basil pesto and seasonal vegetables

Herb roasted Sea bass

Crab sauce, creamed mash and seasonal vegetables

Braised Cornish oxtail pie

Creamed mash and seasonal vegetables

All mains served with Caraway roasted carrots, honey glaze parsnips, sautéed sprouts and braised red cabbage

## PUDDINGS

Warm Christmas pudding

Trewithen pouring cream

Rich chocolate tart

Cointreau infused confit oranges and orange ice cream

Black cherry and kirsch brulee

Shortbread biscuit