

## **Christmas Lunch Menu**

3 Courses £35.50 per person

### **Starter:**

Homemade Soup of the Day with Herb Croutons & Balsamic Dressing

Chicken Liver Parfait with Homemade Apple Chutney, mixed Leaves,  
Madeira Jelly & Melba Toast

White Cornish Crab and Smoked Salmon Tian  
with Cucumber Relish, Lemon Yoghurt Sauce

### **Main Courses:**

Free Range Roasted Turkey Breast with Roasted Potatoes, Honey Roasted  
Parsnips, Assorted Vegetables & Turkey Gravy

Medallion of Cornish Cod with Creamy Mash, Green Asparagus Spears,  
Baby Vine Tomatoes and Asparagus Froth

Wild Mushroom, Herb & White Truffle Risotto with Seared Baby Potatoes,  
Crisp Fine Beans & White Truffle Cream

## Desserts:

Please allow approx. 12 minutes for the preparation of your dessert.

Individual Christmas Pudding with Devon Clotted Cream & Brandy Custard

Blackberry Cheesecake with Poached Blackberries, Blackberry Sauce & Cassis Sorbet

Northcote Manor Ice Cream & Sorbet

A Selection of Local Cheeses Served with Cheese Garnishes & Cheese Biscuits

(£7.95 Supplement per person)

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Includes Tea or Coffee & Mince Pies

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All of our dishes are freshly prepared to order, therefore please allow a little time for preparation.

The vegetables to accompany the main course are already incorporated into the dish.

If you would prefer a lighter option, we can always offer fruit & salad dishes.

Most of the dishes can be adapted to suit your taste.

We can always provide a side serving of seasonal vegetables or salad to accompany your main course. (£3.95pp).

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