

Heskyn Mill Restaurant

Christmas Day 2018

To Start

Tomato and basil soup.

A full flavoured, rustic soup.(vegan)

Duck liver and brandy pate.

With sourdough toast and our own preserve.

Goats cheese salad.

With a slow roasted tomato and herb dressing.

Forest mushrooms.

With garlic and herbs on sourdough toast.

Cornish smoked salmon.

Traditionally cold smoked, from the St Ives smokehouse.

Main Course

Roasted local turkey.

Served with 'pigs in blankets', stuffing and turkey gravy.

Cornish pork fillet and crackling.

Marinated in sloe gin and served with a sloe gravy.

Fillet of local venison.

On a field mushroom with a red wine and herb sauce.

Fillet of Scottish salmon

With a white wine, cream and herb sauce.

Mushroom Wellington

In a puff pastry case with herbs and garlic (vegan).

All served with a selection of fresh seasonal vegetables and potatoes.

Puddings

Christmas pudding with brandy sauce.

Meringue with ice cream, clotted cream and a winter berry compote.

Warm chocolate and walnut brownie with chocolate sauce and ice cream.

Lemon posset with home made lemon curd and vanilla ice cream.

A platter of Cornish cheeses with biscuits and preserves.

£65 per person