



ST. MELLION  
ESTATE

# Christmas Day Lunch Menu

**Lunch ~ Arrival Drinks** 12 noon / **Lunch Sitting** 12.45pm

**Adult** ~ £79 per person / **Child** (3yr-12yr) £39 per person

## To Start

Roasted Butternut Squash, Cumin & Thyme Soup (vg, gfa)

*Herb croutons, parsley oil, crusty bread roll*

Deep Fried Goat's Cheese (v, gf)

*Herb & rocket salad, slow roasted tomato jam*

Gravadlax (gf)

*Dill mustard dressing, lemon garnish*

Smoked Ham Hock & Herb Terrine (gfa)

*Homemade piccalilli, toasted sourdough, pea shoot salad*

## Intermediate

Raspberry Sorbet

## Mains

Rosemary Roasted Locally Reared Dry Aged Sirloin of Beef (gfa)

*Yorkshire pudding, seasonal vegetables, roast potatoes, rich gravy*

Traditional Roast Turkey with Pork, Herb & Red Onion Stuffing

*Roast potatoes, seasonal vegetables, pigs in blankets, rich gravy*

Roasted Wild Seabass (gf)

*Parsley & lemon crushed new potatoes, seasonal vegetables, salsa verde*

Vegetable Nut Roast (n, vg, gf)

*Seasonal vegetables, roasted new potatoes, roasted carrot gravy*

## Desserts

Chocolate & Mixed Berry Roulade (v)

*Chantilly cream, berry compote*

Traditional Christmas Pudding (v, gf, vga)

*Clotted cream, brandy sauce*

Lemon & Blackberry Crème Brulee (gf)

*Oat biscuit*

Cornish Cheese Selection (v, gfa)

*Tangy chutney, grapes, crackers*

## Tea/Coffee & Mince Pies

### Allergen Information:

All food is prepared in an area where allergens are present. Most dishes can be adapted to suit a gluten free diet. Should you have any dietary requirements, allergies or intolerances, please advise a member of our team upon ordering.

**V** – vegetarian / **VG** – vegan / **GF** – gluten free / **GFA** – gluten free available / **VGA** – vegan available / **N** – nuts