



ST. MELLION
ESTATE

Christmas Day Lunch Menu

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