

CHRISTMAS LUNCH MENU 2018

STARTERS

Honey Roasted parsnip and butternut, squash soup, crispy bacon, crème fraiche (Can be made vegetarian)

Tea smoked duck breast, confit leg bon bon, celeriac remoulade, quince jam, hazelnut dressing

Scallop, prawn and salmon mille-feuille, shellfish bisque sauce

MAIN COURSE

(All served with a selection of seasonal vegetables & roast potatoes)

Traditional roast turkey served with bacon rolls, chestnut stuffing and cranberry sauce

Roast loin of beef, oxtail croquette, caramelised shallot puree, port and rosemary jus

Pan seared Fillet of Sea bass, courgette spaghetti, Cornish crab wonton, mustard, chive and prosecco cream sauce

Stilton, mushroom, Jerusalem artichoke and spinach pie, thyme jus (V)

DESSERTS

Cloisters own Christmas pudding with rum sauce (V)

Apple mousse, granola crumble, custard, blackberry gel

Dark chocolate delice, caramelized banana, peanut butter and caramel parfait

Filter Coffee or tisanes Teas

To reserve your table for Christmas lunch please leave your details at Cloisters reception. Alternatively you can contact Matthew Bird on **01726 226740** or Email: **cloistersrestaurant@cornwall.ac.uk**

