

Silks Bistro and Champagne Bar

Christmas Day Lunch

25th December 2017

Sample Menu

A flute of Chilled Champagne on Arrival

Amuse Bouche



Starters

Homemade Parsnip Soup, Smoked Lardons, Spiced Apple Crisp, Homemade Fantail Milk Roll

Pressed Duck Terrine, Pear & Sultana Chutney, Homemade Toasted Cranberry Bread

Cornish Crab, Smoked Salmon & Crevettes, Horseradish, Lime Cream Sauce, Dressed Rocket & Peashoots

Grilled Goats Cheese Bruschetta, Beetroot Compote, Rocket



Mains

Fresh Roast Turkey, Lemon and Thyme Stuffing, Pigs in Blankets, Roasting Gravy, Cranberry Sauce

Fillet of Beef Wellington, Mushroom Duxelle, Brandy Cream Sauce

Seared Seabass Fillets, Pomme Puree, King Prawn and Scallop Thermadore Sauce

Butternut Squash & Winter Vegetable Crumble, Herb Jus

All Served with Roast & Buttered Potatoes,
Honey Glazed Parsnips, Chestnut Roasted Brussel Sprouts, Braised Red Cabbage &
Poppyseed Carrots



Desserts

Homemade Christmas Pudding, Cornish Clotted Cream, Brandy Sauce

Warm Honey & Tropical Aumoniere, Champagne Sorbet

Trio of Chocolate; Dark & White Chocolate Mousse, Chocolate torte, Chocolate Chip Ice Cream

Cheese Platter of Mature Cheddar, Cornish Yarg, Stilton & Brie,
Celery, Grapes, Christmas Chutney & Biscuits



Coffee, Mints & Petit Fours

Please note this is a sample menu, so it is subject to change.

£75 per person. Payment is required upon booking. All monies are non-refundable.

Allergen information available separately. Please inform us of any dietary requirements or allergies