

Festive Lunch at the Carbis Bay Hotel

STARTERS

Soup of the Day served with Warm Bread

Wok-Fried Falmouth Bay Mussels in Cornish Rattler with Leek and Chilli finished with Double Cream served with Warm Dipping Bread

> Sesame Roasted Asparagus Spears wrapped in Dry Prosciutto, Bearnaise Sauce and Micro Salad

MAIN COURSES

Traditional Turkey served with Chipolata and Bacon Roll, Rosemary and Roast Onion Stuffing, Caramelised Chestnuts, Fresh Cranberry Sauce and Roast Gravy

Pan-Fried Hake served with White Bean Cassoulet, Buttered Kale and Black Pepper Cream

Pork Fillet Medallions with Crushed Chorizo, Roasted New Potatoes, Courgettes and Port Reduction

> Winter Vegetable Stir-Fry with Rice Noodles, Soy Dressing and Fresh Coriander

DESSERTS

Traditional Homemade Christmas Pudding served with Rum Sauce and Clotted Cream

Classic Lemon Meringue Pie with Vanilla Seed Ice Cream and Berry Coulis

> Selection Of Great British Cheese Biscuits, West Country Chutney

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Coffee and Petits Fours