

## Christmas Day

### Aperitif & Canapés Arrival 12.30pm

Rhubarb & Blood Orange Gin Martini | Elderflower Vodka Prosecco Cocktail  
Selection of Canapés

### Starters

Cornish Crab Bisque | Crab Bon Bons | Rouille

#### Sharing Board for 2 or more

Lobster Caesar Salad | Wild Garlic Tiger Prawns | Gin Gravadlax | Baked Brie Blueberries & Almonds

Or Cornish Charcuterie & Duck Liver Parfait Board

Baked Brie Blueberries | Almonds | Black Bee Honey | Celery Carrots in Fennel Sourdough Crisp

### Main Event

Roast "Hunn's" Turkey Crown | Chestnut | Apricot filled Leg, Little Piggies | Turkey Jus

Poached Dover Sole | Scallop & Crab Mousse | Chervil Lobster Sc

Cornish Red Deer Wellington & Chestnut Creamed Potato

Baked Asparagus Taleggio | Truffle Sage Soufflé | Porcini Beurre Blanc

Served with Locally Grown Vegetables | Crunchy Roast Potatoes | Honey Roasted Parsnips

### Dessert Platter

Strawberry & Pink Peppercorn Panna Cotta | White Chocolate Baileys Choux Bun | Choc Orange Fondant

Cornish "Sabin's" Coffee Cream & Mini Mince Pies

£60pp

### Cornish Cheese Table & Port £9 supplement

Cornish & Continental Cheeses. Apricots Figs Christmas Nut Bowl Oatcakes. Crackers

Bookings are Essential Tel Sam 01503 250308

*A pre-order & £35 per head nonrefundable deposit will be required by 4th December to confirm your booking,  
Any Bookings after 4th December are required to pay in full. A Service charge 12% will be added to All Bills for Christmas Day*

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**Open throughout Christmas to January 20th 2020**

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