

PENROSE KITCHEN

Festive Lunch 2022

STARTERS

Twice Baked Davidstow Cheese Soufflé, Trewithen Double Cream, Parsley

Classic Prawn Cocktail, Marie Rose Sauce, Iceberg, Lemon, Wholemeal Bread & Butter

Free Range Duck Livers Parfait, Toasted Brioche, Cranberry Chutney, Clotted Cream

MAINS

Roasted Turkey Breast, Roast Potatoes, Cranberry Sauce, Pan Gravy, Seasonal Vegetables,
Brussel Sprouts, Chestnut Stuffing, Primrose Herd's Pig In A Blanket

Three Nut Loaf, Steamed Pak Choy, Citrus Olive Oil, Rosemary Sautéed Potatoes, Cranberry

Day Boat Fish, Anna Potatoes, Wilted Baby Spinach, Buttered Broccoli, Beurre Blanc

DESSERTS

Ben's Sticky Date Christmas Pudding, Brandy Custard

Chocolate Marquise, Milk Sorbet, Poached Pear, Hazelnuts

Cornish Blue, Apple Chutney, Cheese Biscuits

TO FINISH

Filter Coffee or Breakfast Tea

Warm Mini Mince Pie

BOOKING TERMS & CONDITIONS

All advance Festive bookings require a £15.00pp deposit. **Your booking will not be confirmed until the deposit is paid in full, and we will only be able to hold a provisional reservation for 2 weeks before it is automatically released.**

Festive bookings made on or after December 1st must be paid in full.

Please let us know at the time of pre-ordering of any food allergies/intolerances as changes cannot be made on the day.

For tables of 6 or more guests, we will require a pre-order no less than 1 week in advance along with full payment. Unfortunately, we are not able to refund pre-ordered meals within 48 hours of the booking date.