



Whipsiderry Hotel

23rd December Evening Dinner

Seared Saffron Glazed Falmouth Bay Scallops

Accompanied by Crispy Bacon Peas & Quails Eggs

Cornish Brie En-croute

Served with a Fig & Pomegranate dressing

Home-made Maple Glazed Ham Hock Terrine

With Toasted Brioche & a Tom Red Pepper & Lime Chutney



Home-made Cream of Chestnut, Parsnip & Apple Soup

Freshly Baked Bread



Braised Lamb Shank

Served on a bed of Celeriac & Potato Puree

Grilled Cornish Brill Fillet

On a bed of Pak Choi with a lightly Spiced Aubergine Salsa

Savoy Cabbage Sugar Snap Peas & Buttered New Potatoes



Upside down Toffee Banana Cake

Hazelnut Praline Tiramisu

Orange & Lemon Tart

Chocolate Tart with Baileys Chocolate Sauce

Fresh Fruit Salad Ice Cream & Sorbet



Selection of Cornish & Continental Cheese Biscuits & Celery



Fresh Coffee & Petit Fours