



Whipsiderry Hotel

Christmas Eve

Locally Smoked Trout Mousse & Smoked Salmon Parcel

Served with a Balsamic Beetroot Carpaccio

Grilled Gerrik Goats Cheese

Served with Polenta & a Confit of Caramelized Figs & Red Onion

Beech wood Smoked Chicken Salad

With Cranberry & Rosemary Crotons & a Cardamom & Blackberry Dressing



Home-made Cream of Pea Mint & Spring Onion Soup

Freshly Baked Home-made Bread



Pan Fried Barbarie Duck Breast

Accompanied by Pomegranate Pancetta & Kale

Roast Sirloin of Beef

With a Watercress Puree Caramelized Shallots & a Red Wine Gravy

Fondant Potatoes Daulphoise Potatoes Roasted Parsnips



White Chocolate Whiskey Croissant Butter Pudding

Passion Fruit & Coconut Crème Brulee

Marbled Chocolate Pots

Marzipan & Blueberry Tart

Fresh Fruit Salad Ice Cream & Sorbet



Selection of Cornish & Continental Cheese, Biscuits & Celery



Fresh Coffee & Home made Petit Fours