



# Whipsiderry Hotel

## Christmas Day 8 Course Luncheon

*A Delicate Twice Baked Watercress & Gruyere Cheese Soufflé*

*A Home-made Game Terrine*

*of Rabbit, Pigeon & Pheasant with a spiced Winter Chutney*

*A Salad of Crayfish Prawns*

*With Mango Basil & Avocado served in a Savoury Tuile Basket*



*Cream of Roasted Tomato & Red Pepper Soup Freshly Baked Bread*



*Glazed Salmon with a Remoulade Sauce*



*Mango Sorbet*



*A Roulade of Turkey Breast with a Sage & Leek Stuffing*

*Served with Button Sprouts Cranberry Sauce & Bread Sauce*

*Paupiettes of Lemon Sole*

*With Cornish Crab & a Creamy Mussel & Clam Broth*

*West County Venison Steak*

*Braised in a Red Wine & Juniper Berry Jus-Lie*

*Root Vegetable Puree*

*Parsley Buttered New Potatoes Roast Potatoes*



*Traditional Christmas Pudding with Rum Sauce*

*Mulled Wine Fruit Pavolova*

*Chocolate Mousse Profiterole Gateau*

*Toffee & Honeycomb Crunch Pie*



*Selection of Cornish & Continental Cheese Biscuits & Celery*



*Fresh Coffee Home-made Petit Fours & Mince Pies & Baileys*

*We All Wish You A Very Merry Christmas from the Whipsiderry*