



Christmas Day menu 2010

Wild Mushroom and butterbean soup with sourdough bread.

Mosaic of Cornish Duck confit with gingerbread and citrus marmalade.

Cornish white crab and coriander timbale with spiced brown crab samosas.

Slow roast Cornish belly of pork with prune and apple compote on a baby spinach and orange salad.

Smoked goats cheese gnocchi with beetroot, balsamic jelly and walnut dressing.

Sliced crown of turkey with chestnut stuffing served with kilned sausage, roast Cornish potatoes, and a light Thyme jus

Roast topside of Cornish beef with Yorkshire pudding, roast Cornish potatoes, and traditional pan gravy

Pot roasted Cornish lamb rump with toffee carrots, apricot and rosemary dumplings and a light veal jus.

Pan fried monkfish loin wrapped in savoy cabbage and bacon with roast baby onions and braised lentils.

Open lasagne of butternut squash and oyster mushroom with a Goats cheese and olive oil dressing

All main courses are served with platters of fresh local Winter season vegetables.

Chefs own traditional Christmas pudding served with Cornish clotted cream

Iced white chocolate and almond parfait with Cornish fairings.

Treacle and brioche tart with cinnamon Ice cream.

Selection of Cornish farmhouse cheeses, chutneys and wafers.

Poached compot of fruits with pear and cinnamon sorbet.

Coffee (or tea) with chefs own petit fours.

4 courses - £55 per person --- Children under 12 £35.00

To book telephone 01209 610414 or e mail enquiries@rosewarnemanor.co.uk

**All our dishes, including desserts, are freshly prepared on the premises by our own chefs
A non refundable deposit is required upon booking with the balance payable on 1st December.
You will be requested to place your order in advance so that we can guarantee that your choice
will be available. We recommend booking early to obtain your preferred time.**