



BOSCUNDLE MANOR
country house hotel • restaurant • day spa

Christmas Day Menu 2007
£75.00 per person

12 noon for 1pm

Complementary canapés and either Kir Royale or Champagne



Wild mushroom soup

wild mushroom, chives and crème fraîche, finished with a white truffle oil drizzle

Crab cocktail

white crab meat, bound in a homemade marie-rose sauce on crunchy lettuce with a freshly baked bread roll

Fanned Melon

fresh melon served with a lemon sorbet with a fruits of the forest garnish



Orange & Muscat sorbet



Turkey

turkey breast topped with 'Dorothy's' apricot and rosemary stuffing, sausage wrapped in bacon, all the trimmings and a turkey gravy

Dover Sole

whole skinless Dover Sole, pan fried and served with crushed chive & lemon potatoes and flaked almonds in brown butter

Vegetarian "Wellington"

layers of creamed spinach, chestnuts, sweet potato and cornish yarg on a base of duxelle, wrapped in shortcrust pastry and served with a cranberry and port reduction

Vegetable Bowls served with all Main Courses (v)

turned roasted potatoes, green beans, parsnips glazed with honey & seedy mustard, brussels sprouts with chestnuts, buttered carrots, creamed swede with nutmeg, red cabbage and cauliflower cheese



Rich Christmas Pudding

served with clotted cream & brandy sauce

Assiette of Chocolate

a selection of homemade chocolate desserts

Boscundle Trifle

laced with sherry

Menu price includes VAT, however service is not included. (v) indicates suitable for vegetarians.
Nuts and nut derivatives are regularly used in our kitchens.
To the best of our knowledge all ingredients are GM free.

unforgettable