

Christmas at Barclay House

Three Courses ~ £25

Starter

Apple, Parsnip, Roasted Chestnut Soup, crispy sage

Chicken Liver Parfait, dried ciabatta, salad shoots, spiced cranberry chutney

Jerusalem Artichoke Risotto, crème fraiche, smoked haddock, grain mustard

Main

Roasted Turkey, soft herb stuffing, roast potatoes, winter vegetables,
devils on horseback, brown bread sauce, pan finished gravy

Grilled Looe Market Fish, spiced Cornish shellfish butter, caper berries

Roasted Squash Risotto, mascarpone cheese, toasted walnuts, white truffle oil

Dessert

Cornish Cheese Selection, celery, grapes, crackers, pear and saffron chutney

Chestnut, truffle, chocolate torte, "Moo-Maid" white chocolate ice-cream

Bread and Cornish Butter Pudding, Rodda's clotted cream, spiced winter fruit compote

Mum's Christmas Pudding, cognac anglaise

 AA Rosette Award for Culinary Excellence

An optional charge of 10% is added to your bill and goes directly to all our staff members, both front and back of house. We are also proud to list our local suppliers: Bluesail day boat fish, Trenant Farm meat, Kittows butchers, Davey's Cracking Good Eggs, D.S. Hendy fruit and veg, M & K foods, Moomaid of Zennor ice cream, Camel Valley vineyard, Cornish Orchards, Just Water, Castang wine shippers and West Country Fine Foods