

2 courses: £14.50

3 courses: £17.50

THE SEAHORSE

PENTEWAN SANDS

FESTIVE LUNCH MENU

TO START

Tomato, Roasted Red Pepper and Basil Soup
freshly baked roll and butter

Chicken Liver Pâté
prune and port chutney, with a sweet fig and balsamic glazed salad and crostinis

Winter Pear Salad
poached mulled wine pear, creamy cornish brie with roasted chestnut and watercress

FOR MAIN

served with crispy roast potatoes, thyme and maple glazed parsnips, baked cauliflower and brocolli,
roasted sprouts and carrots

Traditional Roast Turkey Crown
caramelised onion stuffing and pigs in blanket

Locally Reared Topside of Beef
rich red wine jus and fluffy yorkshire pudding

Grilled Fillet of Hake
wilted spinach, with a prawn and parsley butter

Sweet Potato, Pepper and Cashew Nut Roast (v)
thyme gravy

TO FINISH

Traditional Christmas Pudding
brandy sauce

Hazelnut Pavlova
chocolate ganache, with chocolate and caramel praline ice cream

Cornish Cheeseboard (£2.00 supp)
Cornish blue, yarg, smoked cheddar and brie with biscuits, chutney and grapes

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Tea or Coffee

Served Tues - Sat  
12 - 2.30pm  
Booking essential  
Pre-order only  
£10 deposit required per  
head