

Hotel Endsleigh

## Festive Lunch Menu

### Starter

Chicken liver parfait glazed with muscovado, pickled blackberries and celeriac, blackberry and port gel, black pepper tuile, penny wart, toasted sourdough

Beetroot and Dartmoor gin cured salmon, pickled beetroot, whipped avocado, fennel seed puff pastry, lime crème fraîche, coriander cress

White onion and tarragon veloute, fontina arancini, white truffle oil

Whipped truffle goats cheese, saffron pear carpaccio, candied walnuts, pickled radicchio, rye sour dough croutons

### Main Course

Free range roast turkey, roast potatoes, pigs in blankets, winter vegetables, braised red cabbage

Cornish hake, mussel, pancetta and saffron chowder, wilted spinach

Daube de venison, roast garlic mash, cavolo nero, glazed carrots, crispy Roscoff onions

Jack Be Little squash risotto, salt and vinegar pumpkin seeds, ginger bread crumb, bay blue cheese

### Dessert

Endsleigh Christmas pudding, brandy sauce

Vanilla panna cotta, clementine compote, Cornish fairing, pomme granite jelly

Malt chocolate parfait, cocoa streusel, hazelnut praline mousse, cocoa nib tuile

Selection of Westcountry cheeses, chutney, membrillo, grapes, date and walnut bread  
*(£3 supplement)*

£27 per person for groups of six or more.  
Pre-booking is essential and all bookings require pre-orders  
seven days prior to the reservation.

