

Hotel Endsleigh

FESTIVE LUNCH MENU

CHICKEN LIVER PARFAIT

pickled blackberries and celeriac, blackberry and port gel, black pepper tuile,
pennywort, 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 VELOUTÉ (v)

fontina arancini, white truffle oil

WHIPPED TRUFFLE GOATS' CHEESE (v)

saffron pear carpaccio, candied walnuts, pickled radicchio, rye sourdough croutons

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 (v)

salt and vinegar pumpkin seeds, gingerbread crumb, Bay Blue cheese

ENDSLEIGH CHRISTMAS PUDDING

brandy sauce

VANILLA PANNA COTTA

clementine compote, Cornish fairing, pomegranate jelly

MILK CHOCOLATE MOUSSE

cocoa nib tuile, mango sorbet, cocoa streusel

SELECTION OF WESTCOUNTRY CHEESES

chutney, membrillo, grapes, date and walnut bread
(£3.00 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.**