



Tregenna Castle

CHRISTMAS PARTY MENU

STARTERS

Winter Vegetable Soup (VE, GF)
Croutons

Chicken Liver Mousse Terrine with Cranberry Jelly (GFOR)
Burnt apple, sourdough toast, shallot & gin chutney

Beetroot & Blackberry Cured Salmon (DF, GF)
Grapefruit, avocado, pickled grapes, dill

MAIN COURSE

Roast Turkey (GFOR, DFOR)
Roast potatoes, honey roast parsnips, carrots, pork, apricot and sage stuffing, pigs in blankets, festive red cabbage, Brussel sprouts

Prosciutto Wrapped Hake (GF)
Pea & parmesan risotto, bacon dust, chive oil

Clementine & Maple Glazed Hasselback Butternut Squash (GF, VE)
Roast potatoes, maple glazed carrots, parsnips, festive red cabbage, seasonal greens

DESSERTS

Raspberry & Caramel Brownie (GF, DFOR)
Salted caramel, pretzel, raspberry

Clementine Posset (GFOR)
Cranberry compote, white chocolate and cinnamon palmiers

Christmas Pudding (GFOR, VE)
Brandy crème



VE - Vegan. GF - Gluten free. GFOR - Gluten on request. DFOR - Dairy free on request

Please ensure all dietary requirements are labelled on the pre-order
For any additional allergy advise, please contact the events team.
Pre-order must be sent to the hotel no later than 4 weeks prior to the Christmas Party Night.