

Bodmin Jail Hotel

# Christmas Season Evening menu

3 COURSE SET MENU £50 PER PERSON

## Bread and whipped butters

*Rosemary polenta, parmesan emulsion - Goats cheese tartlet, pickled walnut*

## To Start

### Roasted parsnip soup

*Chestnut dressing (ve)*

### Confit chicken terrine

*Pickled vegetables, pomegranate dressing, grissini*

### Smoked salmon roulade

*Endive and fennel salad*

## To Follow

### Roasted Kittow's bronze turkey

*Breast and leg, all the trimmings*

### Pan fried Haddock

*Smoked haddock aranchini, roasted tomato and pepper sauce*

### Beetroot tart

*Baby beets, crispy kale, pumpkin seed pesto (ve)*

## To Finish

### Christmas pudding

*Spiced orange and cranberry compote, clotted cream*

### Hazelnut & chocolate tart

*Clementine sorbet (ve)*

### Lemon posset

*Meringue, winter berry compote*

### Tea, coffee & petite fours

*Vegetarian (v) Vegan (ve) Gluten-free (gf) Gluten-free Option (gfo) Dairy-free (df)*

*Please always let your server know of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.  
Detailed information on the fourteen legal allergens is available for you,  
but we are unable to provide information on other allergens.*

