



ST MAWES HOTEL
& RESTAURANT
CORNWALL

Christmas Day Lunch

£105 per person

to sip

Nv Grand Reservé Brut, Sophie Baron, Champagne, France

Sourdough, salted butter

to start

Soused Red Mullet, marinated beetroot, tarragon

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Ham Hock & Parsley Terrine, wholegrain mustard, cornichon

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Caramelised Onion Soup, crouton, Cornish gouda

to follow

Roasted Turkey Breast, stuffed & slow roasted thigh, pigs in blankets,
gravy made from the roasting juices

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Baked Cod Loin, crispy cod goujon, leeks, red wine sauce

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Mushroom & Goats Cheese Pithivier, spinach, vegetarian gravy

to share

Beef fat roast potatoes, glazed carrots, Brussel sprouts & chestnuts, braised red cabbage,
roasted parsnips, greens

to indulge

SMH Aged Christmas Pudding, brandy sauce

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Dark Chocolate & Orange Torte topped with ganache, crème fraîche

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Cornish camembert, ginger cake, honey, shaved walnut

to finish

Chocolate & hazelnut cookie, Cornish tea & coffee

*Due to the nature of our kitchen, we are unable to guarantee any food to be allergen free. We will make every effort to cater for individual allergies.
Please talk to a team member for more information regarding your dietary requirements.*

All prices include VAT at the current rate.
Please note a discretionary service charge of 10% will be added to your bill.
For special dietary requirements or allergy information, please speak to a member of the team.