



The Golden Lion Inn

Christmas Day 2018

Arriving at 12.30pm

£75.00 per person £50 under 12 years

(£25.00 Deposit per person required at time of booking)



Roasted Plum Tomato & Thyme Soup

With White Truffle Oil, Crusty Artisan Bread

Duck Liver & Port Parfait

With Plum Chutney & Home-Made Crusty Bread

Classic Seafood Cocktail

Zesty King Prawns – Smoked Salmon – Mackerel

Served With Mixed Leaves, Cucumber, Cherry Tomatoes, Marie Rose Sauce & Crusty Bread

Duet Of Breaded Cheeses

Boy Laity Camembert & Brie, Tomato Chutney, Rocket Leaf & Frizzy Salad



Traditional Roast Turkey with Apple, Sausage & Sage Stuffing

Served with Pigs in Blankets, Fresh Cranberry Sauce,

Cornish Fillet Beef Wellington (med rare)

With Truffle & Mushroom Duxelle, Red Wine, Thyme & Banana Shallot Jus

Pan Roasted Cornish Halibut

With Cornish White Crab & Caper Butter, Garlic Samphire

Stuffed Guinea Fowl Supreme

Stuffed with Chestnut Stuffing & Apricot & Ginger Sauce

Root Vegetable & Mixed Nut Roast

Layers of Swede, Sweet Potato, Celeriac, Spinach, Mixed Nuts, Veg Stock

Served on a Bed of Sundried Garlic Tomatoes and Beetroot Chive Sauce

All dishes will come with Fluffy Goose Fat Roast Potatoes, Honey Glazed Parsnips,
Pan Fried Sprouts & Bacon Lardons, Chantilly Carrots, Broccoli & Cauliflower.



Traditional Christmas Pudding Served with Clotted Cream

Chocolate Orange Torte with Vanilla Chantilly Cream

Apple & Cinnamon Tart Tatin with Cream Analgise

Trio Of Sorbets Raspberry, Mango & Champagne

Vegan Sorbet



Lavazza Coffee with Homemade After Dinner Mints