

NEW YEAR'S EVE 2019

Bring in the New Year in style with our tempting package of fantastic food and entertainment. Celebrate with a welcome aperitif followed by a five-course fine dining menu, with a DJ taking the party through to midnight. Arrive at 7.00pm to be seated for dinner at 7.30pm. Carriages at 1.30am. Early booking is recommended.

STARTER

Roasted Butternut Squash Soup Toasted Seeds, Parmesan, Chives

Chicken and Apricot Terrine
Pickled Girolles, Herb Mayonnaise
Mustard Dressing

Crab, Cheddar and Leek Tart Rocket, Quails Egg

SORBET

Peach and Prosecco Sorbet Raspberries, Passion Fruit

MAIN

West Country Beef Fillet Cavelo Nero, Piccolo Parsnips Chateaux Potatoes, Beef Jus

Fillet of Sea Bass Braised Squid, Mussels, Fennel Semi Dried Cherry Tomatoes Cornish New Potatoes, Salsa Verde

Wild Mushroom, Goat's Cheese Cranberry and Walnut Pithivier Peppercorn Jus

DESSERT

Sticky Toffee Pear Pudding Toffee Sauce, Burnt Butter Ice Cream

TO FINISH

Coffee, Truffles and Macarons

CHRISTMAS BUFFET 2019

Fun festive evenings in the run up to Christmas. Enjoy our tasty range of classic hot dishes and party into the night with our disco. Available by request from 7.30pm to 1.00am every Sunday, Monday, Tuesday, Wednesday and Thursday – running from 28th November until 21st December.

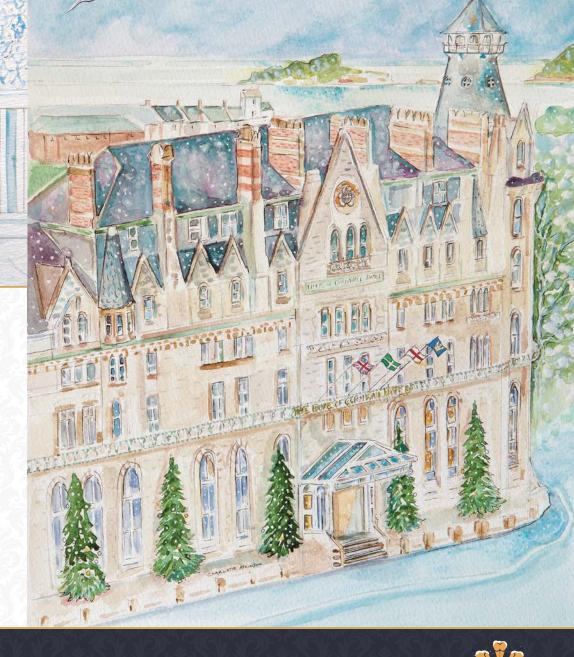
Please contact our events team on 01752 275860 for more information.

ACCOMMODATION

When you book one of our Christmas parties, you also receive special rates on accommodation. So why not round off a great evening with a comfortable stay in a luxury bedroom, with a delicious cooked breakfast to enjoy in the morning.

ROOM RATES:

£95.00 Superior Double/Twin £85.00 Double/Twin £70.00 Single To book your accommodation, call our reservations team on 01752 275855 or email enquiries@thedukeofcornwall.co.uk (Prices are per room per night and include full English breakfast and VAT)

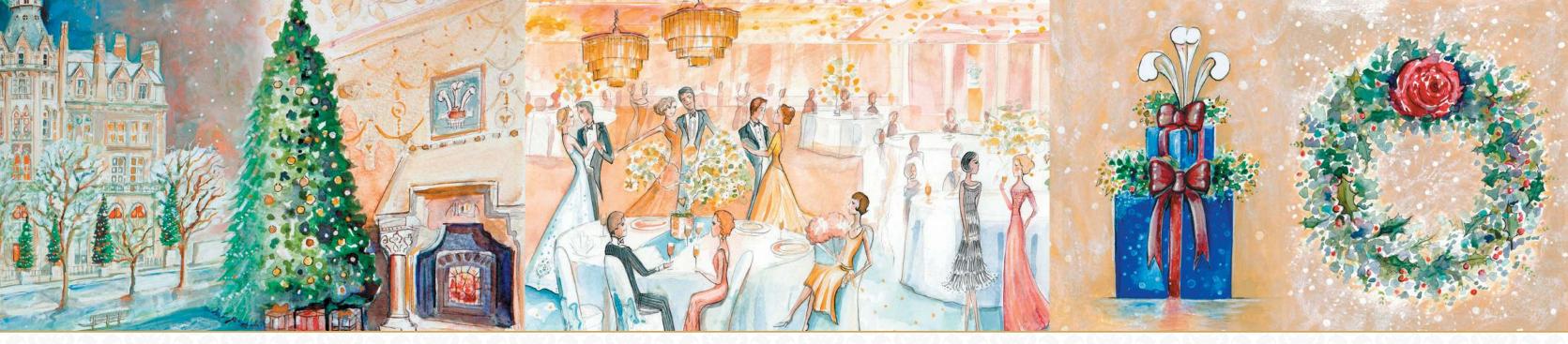


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CHRISTMAS LUNCH 2019

A delicious fine dining four-course festive lunch. Choose from classic Christmas dishes and beautiful alternative options. Served daily from Friday 29th November to Monday 23rd December, between 12.30pm and 1.30pm.

* In order to receive the discounted rate, you must have booked and paid your deposit by 31st August.

STARTER

Tomato and Roasted Red Pepper Soup Cheddar and Chive Croutons

Ham Hock and Pea Terrine Piccalilli Puree, Seeded Crackers

Hot Smoked Salmon and Herb Pate Dill Pickled Cucumber, Granary Toast

MAIN

Traditional Roast Turkey and Streaky Bacon Parcel filled with a Sage, Onion and Cranberry Stuffing, Pigs in Blankets Red Wine Gravy

Lemon and Herb Crusted Haddock Cornish New Potatoes, Whole Grain Mustard Velouté

Pimento Pepper, Broad Bean and Feta Tart Basil Sauce

Price from 1st September

£23.50 per person

DESSERI

Traditional Christmas Fruit Pudding Brandy Custard Cream

Coffee Panna Cotta Biscotti, Caramelised White Chocolate

TO FINISH

Coffee and Mints

Early Bird*

£22.50 per person

CHRISTMAS DINNER AND DISCO 2019

Treat yourself to a wonderful evening of fine food and festive fun. Enjoy a four-course meal, choosing from traditional Christmas dishes and other delicious options. Then party into the night with music from our DJ.

Available from Friday 29th November to Saturday 21st December.

Arrive at 7.00pm for dinner served at 8.00pm. Carriages at 1.00am.

STARTER

Tomato and Roasted Red Pepper Soup Cheddar and Chive Croutons

Ham Hock and Pea Terrine Piccalilli Puree, Seeded Crackers

Hot Smoked Salmon and Herb Pate Dill Pickled Cucumber, Granary Toast

MAIN

Traditional Roast Turkey and Streaky Bacon Parcel filled with a Sage, Onion and Cranberry Stuffing, Pigs in Blankets Red Wine Gravy

Braised Flat Iron Steak Mushroom, Baby Onion and Peppercorn Cream Sauce

Pimento Pepper, Broad Bean and Feta Tart Basil Sauce

Price from 1st September

£41.00 per person

DESSERT

Traditional Christmas Fruit Pudding Brandy Custard Cream

Coffee Panna Cotta Biscotti, Caramelised White Chocolate

Chocolate Fudge Brownie Chocolate Sauce, Clotted Cream Ice Cream

TO FINISH
Coffee and Mints

Early Bird*

£38.00 per person

Make this a Christmas Day to remember! Get that festive feeling with a glass of complimentary mulled wine by a roaring log fire in our cosy lounge. Then savour a sensational six-course lunch that includes familiar Christmas dishes and indulgent luxuries. For an extra treat, there's quality live entertainment.

Lunch is served between 12.30pm and 1.30pm. Early booking is recommended.

CHRISTMAS DAY LUNCHEON 2019

STARTER

Beef Carpaccio Gorgonzola, Beetroot, Parsnip, Watercress

English Goat's Curd Roasted Squash, Pine Nut Puree, Truffle

SOUP

Lobster Bisque Salmon Roe, Curry Oil

Caramelised Jerusalem Artichoke Soup Pear, Walnut

SORBET

Cucumber and Lemon Sorbet Mint

MAIN

Traditional Roast Turkey
Chestnut and Redcurrant Stuffing, Cumberland Glazed
Black Pudding Sausage, Roasted Pan Gravy

Adult

£96.00 per person

West Country Beef Fillet
Braised Oxtail Pudding, Cep Puree, Port Jus

Roasted Root Vegetable, Goats Cheese and Cranberry Wellington Peppercorn, Cognac Jus

DESSERT

Traditional Christmas Pudding Brandy Sauce, Clotted Cream Ice Cream

> Passion Fruit Tart Lemon Curd, Hazelnut Praline

West Country Cheese Selection Biscuits, Fruit, Chutney, Pickles

TO FINISH

Mince Pies Devonshire Clotted Cream

Coffee, Petit Fours and Macarons

Child*

£48.00 per person

* Children aged between 3-12 years. Under 3's are complimentary.

^{*} In order to receive the discounted rate, you must have booked and paid your deposit by 31st August.