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MENU

Christmas Day

AMUSE BOUCH

STARTERS

Roasted celeriac soup, potato & comté, croquette, chives

Landaise chicken, portobello mushroom & leek ballotine, Madeira jelly, crostini & leaf shoot salad

Oak smoked salmon, candied beetroot, pickled cucumber, fennel, creme fraiche, keta caviar

Stinking Bishop cheese soufflé, muscat grapes, russet apple & chicory salad, hazelnut

MAINS

Supreme of Turbot, puy lentils, braised cos, heritage tomatoes, Périgord dressing

Roast Treway farm black turkey served with all the trimmings

Classic tartiflette of camembert, Breton onions & potato, caramelised pumpkin, apple & sultanas

Braised shoulder of lamb with roast cannon,
parsnip & vanilla puree, cavolo nero, redcurrant jelly

All served with selection of seasonal vegetables

PRE-DESSERT

Green apple sorbet, hazelnut crumb, caramel

DESSERTS

Meudon traditional Christmas pudding "no 1",
rum butter & brandy custard

Warm mince pie bakewell tart, clotted cream ice cream

Christmas bauble, white chocolate mousse, spiced orange gel

Cornish cheese selection from the trolley, fig preserve,
quince jelly, date loaf, biscuits & grapes



Coffee & mince pies

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of VAT.

Discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.

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