

Marazion Hotel

2010

Christmas Day Menu

On arrival

Selection of Hors d'oeuvres

Starters

Chef's Warming Winter Soup (V)

-- or --

Trio of Duck

Smooth duck mousse, sliced smoked duck breast
on a bed of shredded roasted duck
served with cranberry, port & orange sauce

-- or --

Seafood Cocktail

Tiger Prawn, fresh crab meat, langoustine & crayfish tails
Served with our own seafood sauce – on a bed of green leaves

-- or --

Risotto of Fresh Tomato & Basil (V)

with sliced vine tomatoes & fresh basil with olive oil dressing

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Fish Course

Sole Veronique

Baked lemon sole fillets

with a creamy vermouth sauce with green grapes

-- or --

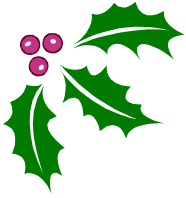
Ratatouille Tarte Tatin (V)

A light open pastry tart, with sautéed Mediterranean vegetables
topped with cheese and fresh basil leaves

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Interlude

Sorbet



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Main Course

Roast Norfolk Turkey

Served with sage & chestnut stuffing, bacon rolled chipolatas
cranberry sauce & bread sauce

-- or --

Roast Topside of Cornish Beef

Served with Yorkshire Pudding and Horseradish Sauce

-- or --

Vegetarian Option Available

(please order at time of booking – ring for details)

Above served with Roast potatoes and selection of seasonable vegetables

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Dessert

Luxury Christmas Pudding

with Brandy Butter and clotted cream

-- or --

Christmas Trifle

-- or --

Fresh Fruit Salad

Coffee and Chocs

Fresh Coffee and Connoisseur Chocolates

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Christmas Table

A selection of Christmas treats: Cornish Cheese Board, fresh fruit,
Homemade mince pies, dates, chocolates, Christmas cake

(all subject to availability)