



Christmas Day 2015

Canapés on arrival

Starter

Winter seaweed broth with shellfish and trompettes
Cured venison coppa with homemade salami, pickles and soda bread
Camembert mousse, pickled grapes, confit garlic and toast

Main Course

Roast turkey, roast potatoes, cranberry & onion stuffing,
pigs in blankets, parsnip puree and sprout tops.
Pan roast bass with celeriac puree, confit shallot and crab sauce.
Crown Prince pumpkin cannelloni with Vulscombe goatscheese,
Granola, winter savoury and hot smoked leeks

Cheese Course

Vacherin Mont Dor, blackberry umeboshi & crackers

Desserts

Christmas pudding with brandy butter ice cream and custard
Dark chocolate and cherry sponge with coffee ice cream
and almond crème patissiere
Set brioche cream with crystallized ginger sponge and marmalade jelly

Coffee or tea and petit fours

£67.50 per person including V.A.T

To book phone 01736 333232
The Navy Inn, Queen Street, Penzance, TR18 4DE