

# BUSTOPHERS CHRISTMAS MENU

## booking conditions

£27 per person for all three courses plus festive treats. Parties available every day from Monday until Sunday (Friday & Saturday evenings excluded).

Limited spaces available so book now to avoid disappointment.

Free bottle of house red & white wine for parties on selected dates in early December.

Contact Emma or Tom on 01872 279 067 or [info@bustophersbarbistro.com](mailto:info@bustophersbarbistro.com)

£10 per person non-refundable deposit required to secure the booking & the balance of £17 per person is required two weeks prior to the booking.

Available for parties of a minimum of 10 people only.

A full pre order is required 7 days in advance of the booking.

### first...

Sally Lugg's rare breed pork rilette, toasted crouton, sweet pickled figs.

Three-way salmon roulade, smoked, cured & poached with a citrus dressing.

Roasted Gevrik goats cheese, homemade rosemary foccacia, beetroot reduction.

### then...

Boned & rolled turkey crown, chateau potatoes, bacon wrapped sausage, parsnip & apple stuffing, red wine gravy.

Higher Tresawle Farm 21 day matured topside of beef, Yorkshire pudding, chateau potatoes, horseradish cream, red wine gravy.

Pan seared fillet of Pollock, slow braised potato, scallop beurre blanc, pancetta roasted Brussels.

Homemade parsley gnocchi, roasted artichoke hearts, tarragon cream sauce, Clare's Cottage flat bread.

### followed by...

Homemade brandy flamed Christmas pudding, Rodda's clotted cream curl, chocolate tuile.

70% dark chocolate & raspberry torte, Cornish faring base, fruit coulis.

Individual citrus tart, honeycomb shard, Plymouth gin sorbet.

Cornish cheese board, frozen grapes, homemade chutney (£2 supplement)