



Christmas day menu 2017

Prosecco on arrival and amuse bouche

Starters

Broccoli and stilton soup (V & GF*)
with gratinated croutons

Duck liver pate with Armagnac
shredded confit duck and plum chutney

Seafood medley (GF)
Prawns, smoked salmon, crayfish tails and crab
with Thousand Island dressing

All served with a selection of homemade breads

Main Meals

Traditional roast crown of turkey (GF*)
served with kilted sausages, home-made stuffing, roasted potatoes and seasonal vegetables

Roast Cornish strip loin of beef (GF*)
served with Yorkshire pudding, roasted potatoes and seasonal vegetables

Fillet of salmon (GF)
on a bed of stirfried vegetables with baby potatoes and a champagne and chive sauce

Wild mushroom and asparagus Wellington (V)
with roasted potatoes, seasonal vegetables and a Madeira sauce

Desserts

Traditional Christmas pudding (GF*)(V)

Chocolate Indulgence (V)
mini chocolate tart, brownie, chocolate mousse and white chocolate panacotta

Winterberry trifle (V)

Lemon tart with fruit compote (V)

Cornish cheeseboard with savoury biscuits (V) (GF*)

Tea or coffee with petit fours

Adults £55.00 * Children £35.00

GF gluten free GF* available as gluten free with modifications
V suitable for vegetarians V* suitable for vegetarians with modifications

**Please note that modifications for allergens are required in advance*

To make a booking, call Amanda or Martin on 01209 219292 or email trickyscornwall@gmail.com
We'll confirm your booking by email and require the pre-order form to be returned to us no later than two weeks prior,
together with the full outstanding balance. After this, no alterations to numbers will be accepted and
any cancellations cannot be refunded. Please complete the pre-order form on the reverse.

Please note we are only able to provide one bill for each party and request that one person from your group is responsible for collecting and settling the bill for any additional items such as drinks on the day.

Tricky's at the Tolgus Inn, Tolgus Mount, Redruth, Cornwall TR15 3TA
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