



CHRISTMAS PARTY NIGHTS

Saturday 5th, Friday 11th & Saturday 12th December '26

£45.00 per person

LET'S BEGIN

White Onion & Thyme Soup

**Poached & Smoked Salmon Terrine,
Lemon Purée & Samphire**

**Pressed Duck Leg, Poached Prunes,
Orange & Sherry Dressing**

Warm Goat's Cheese, Pear, Apple & Walnut Salad

THE MAIN EVENT

**Roast Turkey, Cranberry & Apricot Stuffing,
Roast Potatoes, Thyme Jus**

**Beetroot & Squash Wellington, Roast Potatoes,
Mushroom Cream**

Grilled Seabass, Burnt Onions, Herb Risotto & Parmesan

**Braised Top Round of Beef, Creamed Potato,
Savoy Cabbage & Shallots**

TO CONCLUDE

Traditional Christmas Pudding, Brandy & Almond Butter

**Dark Chocolate & Orange Tart, Marmalade Ice Cream &
Praline**

**Selection of Westcountry Ice Cream, Fruit Coulis &
Praline**

**Selection of Westcountry Cheese,
Apple & Grape Chutney, Wafer Thins (£5.00 supplement)**

Please let us know when booking if your party has any specific dietary requirements. Where possible, we would be delighted to accommodate and can adjust our freshly prepared dishes to accommodate for allergens, vegans and vegetarians.

Over 18s only. Please do not bring your own alcohol. A £20-per-person deposit is required to secure your booking. Deposits are non-refundable and non-transferable—the remaining balance and pre-orders are to be paid four weeks before your date.

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