

The Finnygook Inn

Christmas Menu 2024

~ Starters ~

Jerusalem artichoke & black truffle soup roasted hazelnut, artichoke crisps
Pan seared pigeon breast, celeriac fondant, celeriac puree, blackberry jus, crispy sage
Pan seared scallops, black pudding, cauliflower mousse, pork crumb

~ Mains ~

Butter roasted turkey; cranberry and chestnut sausage meat stuffing, pigs in blankets, duck-fat roast potatoes and all the trimmings
Slow cooked beef featherblade, smoked pancetta, mushroom & pearl onions, dauphinoise potato, beef jus.
Pan roasted cod loin, saffron new potatoes, peas & broad beans, lemon caper butter
Cornish roasted butternut squash, puy lentil stew, tender-stem broccoli, squash puree, balsamic reduction

~ Desserts ~

Traditional Xmas pudding; brandy butter, clotted cream.
Mulled wine poached pear, cinnamon tuille, cinnamon cream
Cornish cheeseboard, seeded millers toasts, apple, grapes & chutney (£6 supplement)

2 courses £28

3 courses £35

**Prior reservation essential. Minimum party size of 8.
Pre orders required minimum 1 week in advance with £10pp non-refundable deposit.
Available Mondays to Saturdays between the 4th & 23rd December.**