

Fine Dining Feast Night

Join us for a wonderful evening in our beautifully decorated Tipi's. A magical place to celebrate the festive season with friends, family and colleagues. Complete with live musicians, stunning food, open fire and twinkling lights within an enchanting location.

PENCOOSE PANTRY'S EXPERIENCED AND WELL KNOWN CHEF WILLIAM MARSDEN WILL COOK YOU THREE WONDERFUL COURSES, WITH PLENTY OF VARIETY, USING FRESH LOCAL INGREDIENTS

WELCOME DRINK (CHAMPAGNE COCKTAIL) AND STANDING STARTER FROM 7PM. TO BE SEATED FOR MAIN COURSE BY 8PM.



A SELECTION OF THE FOLLOWING STANDING STARTERS:

MINI YORKSHIRE PUDDINGS WITH RARE ROAST BEEF AND HORSERADISH CREAM

BLINIS WITH SMOKED SALMON, CRÈME FRAÎCHE AND LUMPFISH CAVIAR

A VARIETY OF CORNISH CHEESES COATED IN BREADCRUMBS DEEP FRIED, SERVED WITH A CRANBERRY DIP

LOCAL PHEASANT AND VENISON TERRINE ON CROSTINI, WITH RED ONION MARMALADE

ANITA'S QUAILS' EGGS SERVED WITH CELERY SALT

SHOT GLASS OF RICH TOMATO AND BASIL SOUP



WILLIAM'S HOMEMADE BREAD AND BUTTER



ROASTED LOIN OF LOCAL PORK WITH A PRUNE, ONION AND SAGE STUFFING, WRAPPED IN PARMA HAM AND SERVED WITH A CALVADOS SAUCE
OR CARAMELISED AUBERGINE, ONION AND GOAT'S CHEESE FILO PASTRY TART (V)

BOTH SERVED WITH DAUPHINOISE POTATOES

LOCAL SEASONAL VEGETABLES FROM CUSGARNE ORGANIC FARM



RED WINE AND CLEMENTINE JELLY, CHRISTMAS PUDDING ICE CREAM AND BRANDY SNAPS FILLED WITH CHANTILLY CREAM
COFFEE AND TEA, SERVED WITH HOMEMADE SLOE GIN CHOCOLATE TRUFFLES

*£45 per person
Carriages 11pm*

*Wild
Tipi*