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**Christmas Menu 2016**

**Private Dining 28th November – 23rd December**

**Up to 16 guests**

If you have up to 16 people, you have full choice of the menu below.

**Over 16 guests**

If your party is over 16 people, **a pre order** and **table plan** would be required 7 days prior to the event.

***(Please advise of any dietary or allergen requirements)***

**£40.00 per person**

(3 courses including panache of vegetables, coffee, mince pie and Christmas cracker)

***HOME MADE BREAD***

Celeriac & apple soup, cheddar dauphinoise (v)

Cotswold white chicken & leek terrine, prune puree, winter leaves

Warm smoked salmon & chive tart, dill crème fraiche

Baked English brie and hen’s egg cocotte, cranberry chutney

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4oz Scottish beef fillet, fondant potato, parsnip puree, red wine and shallot jus

Roasted free range turkey, pig in blanket, chateau potatoes,

buttered cabbage & chestnuts, sage & onion stuffing

Fillet of line caught wild fish, orzo pasta, textures of cauliflower

and stem broccoli(v)

Balsamic red onion and pear tatin, blue cheese and crispy shallot rings (v)

***PANACHE OF VEGETABLES***

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Opus Christmas pudding, vanilla butter, brandy sauce

Cranberry & white chocolate parfait, granola crumble

Cinnamon cheesecake, caramelised apple sorbet

Spiced orchard fruit tart, chantilly

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Filter Coffee

 *All meat is free range; all fish is caught from sustainable sources*

*12.5% discretionary service charge for all staff is added to your bill*