



THE TILTYARD CHRISTMAS MENU 2025

BEETROOT & GIN CURED SALMON

Orange - Fennel - Pomegranate - Watercress

PRAWN & CRAYFISH COCKTAIL

Baby Gem - Cucumber - Sriracha Marie Rose - Rye Bread & Butter

ROAST BUTTERNUT SQUASH & APPLE SOUP

Crispy Sage Leaf - Creme Fraiche

BIRDS LIVER PARFAIT

Clementine Jelly - Bitter Leaf Salad - Honey & Thyme Brioche



FREE RANGE TURKEY CROWN

Goose Fat Roasties - Glazed Carrot & Parsnip - Pancetta & Chestnut Sprouts - Cranberry & Chestnut Stuffing - Pigs in Blankets - Braised Red Cabbage - Turkey Jus

COD LOIN

Creamy Mash - Tenderstem Broccoli - St Austell Mussel, Garlic & Parsley Veloute

FREE RANGE DUCK BREAST

Duck Fat Boulangere Potatoes - Cavolo Nero - Spiced Cherry - Duck Jus - Quackling

WILD MUSHROOM & TRUFFLE AGNOLOTTI

Baby Spinach - Celeriac Cream - Pangritata - Parmesan



CLEMENTINE SORBET

Gingerbread Foam - Cornish Fairing Biscuit



CHRISTMAS PUDDING

Port & Cranberry Compote - Brandy Custard

STICKY MALT PUDDING

Vanilla Ice Cream - Malted Cannelloni - Toffee Sauce

TONKA BEAN CREME BRULEE

Shortbread - Mulled Berry Compote

CHEESE BOARD

(Additional £7.50)

2 Course £30, 3 Course £35, including tea/coffee, mince pies