

# Festive Lunch

PORK & DUCK EN CROÛTE  
piccalilli

DARTMOOR GIN & BEETROOT CURED SALMON  
heritage beetroot, smoked taramasalata, avocado

ROAST JERUSALEM ARTICHOKE SOUP <sup>(v)</sup>  
gorgonzola arancini, tarragon oil

ROAST HAUNCH OF LYDFORD ESTATE VENISON  
duck fat potatoes, honey glazed parsnips, red cabbage, sprouts, heritage carrots

COD  
nduja puttanesca, saffron potatoes, tenderstem broccoli

GOATS' CHEESE, FIG & CHESTNUT PITHIVIER <sup>(v)</sup>  
red cabbage, heritage carrots, cavolo nero, spiced port reduction

PANETTONE BREAD PUDDING  
Suzette glaze, vanilla bean ice cream, apricot purée

DARK CHOCOLATE, CRANBERRY & PISTACHIO BROWNIE  
white chocolate crème chiboust, clementine sorbet

PEAR & ALMOND TART  
Amaretto ice cream

LOCAL CHEESE PLATE *£3 supplement*  
Helford Blue, Bath soft, Driftwood, cherry chutney, red apple

## Hotel Endsleigh

£40 per person

A 12.5% discretionary service charge will be added to your bill.  
Please let us know if you wish for this to be removed.