

# *Odette's*

## RESTAURANT

Seasonal Cocktail on arrival

Selection of Snacks

### Starters

Cornish crab lasagne, bisque, sea vegetables

Chicken liver parfait, beetroot relish, apple, walnut

### Main Courses

Treacle cured Welsh Black beef  
creamed potato, charred broccoli, horseradish

Cornish Halibut,  
Jerusalem artichoke, duck ham, hazelnut

Roast bronze turkey,  
duck fat potatoes, pigs in blanket, bread sauce

### Desserts

Odette's Jaffa cake, clementine, orange curd

Selection of British cheese, fruit chutney, Nain's Bara brith

Tea, Coffee & mince pies

**£60 per person**

**Available for groups of 6 people or more**

Head Chef | Tom Dixon  
Chef Patron | Bryn Williams

Please inform your waiter of any food allergy or special dietary requirement  
Although filleted, our fish dishes may occasionally contain small bones