

FESTIVE MENU

TWO COURSES
£17.95 PER PERSON

THREE COURSES
£20.95 PER PERSON

MAINS

FESTIVE CARVERY

A selection of three locally sourced meats or our vegan roast, a large selection of fresh vegetables, rosemary roast potatoes, pigs in blankets and a choice of rich gravy.

GRILLED SALMON FILLET

Potato hash cake, green beans and watercress sauce. GF

STARTERS

HONEY, PARSNIP & APPLE SOUP

Cornish bread and butter.
VG OPTION, GF OPTION

PRAWN & SEAFOOD COCKTAIL

Thousand Island dressing, maltouse bread and butter. GF OPTION

CHICKEN, ORANGE & CRANBERRY PÂTÉ

Mulled sultana purée, citrus crumb, clementine butter and warm toast.
GF OPTION

DEEP-FRIED BREADED BRIE

Cranberry ketchup and sourdough wafers.

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce and Rodda's clotted cream. V, GF

VANILLA BEAN MOUSSE CAKE VG

Winterberry compote.

SICILIAN LEMON PUDDING

Vanilla bean custard. V

TRIPLE CHOCOLATE BROWNIE

Cornish clotted cream, berries and blueberry coulis. GF

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. Menu and prices subject to change.