

CHRISTMAS MENU

STARTERS

BUTTERNUT SQUASH & RED PESTO SOUP

Served with basil infused croutons (V,C,D,G,SY)

SLOW ROASTED PORK SHOULDER BRUSCHETTA

With a mulled wine glaze (C,G,MU,SU)

KING PRAWN AND MELON RITZ

Served with hot and sour aioli (C,E,F,ML,SY,CR)

PARMESAN, CHESTNUT AND CHIVE POTATO FRITTERS

With a split balsamic dressing (VE,G,SY,SU)

MAIN COURSE

ROAST WEST COUNTRY TURKEY

Traditional festive trimmings, apricot and sage stuffing & roasting gravy (C,D,E,G,L,SY,SU)

ROAST WEST COUNTRY TOPSIDE OF BEEF

Traditional festive trimmings, apricot and sage stuffing & roasting gravy (C,D,E,G,MU,SY,SU)

SALMON EN-CROUTE

Creamed potato, steamed winter greens & prawn bisque (CR,D,E,F,G,ML,SY,SU)

SEAHORSE PISTACHIO AND CASHEW NUT ROAST

Traditional festive trimmings, apricot and sage stuffing & a mushroom cream (V,C,D,E,PN,G,L,N,SY,SU)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy cream or custard (D,E,G,SY,SU,N,PN)

BAKED PEAR

Wrapped in puff pastry, stuffed with dark chocolate, orange and clove syrup (D,E,G,SU)

KAHLUA STICKY TOFFEE PUDDING

Served with salted caramel icecream (D,E,SY,SU)

CORNISH CHEESEBOARD

Selection of three Cornish cheese's, cider apple chutney, artisan crackers & orchard fruits (C,D,G,N,SY,SU,S)

£30pp including a post-dinner
Tea or Coffee.
Our Menu can be adapted for
gluten free needs. Pre-order is
required with dietary
requirements.

Allergens Caveat: V: Vegetarian VE: Vegan. If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchen contains allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. CR: Crustaceans / C: Celery / D: Dairy / E: Eggs / F: Fish / PN: Peanuts / G: Gluten / L: Lupin / N: Nuts / ML: Molluscs / MU: Mustard / SY: Soya / SU: Sulphites / S: Sesame seeds.