



Festive Menu

Two courses £30 / Three Courses £35

Starters

Roast parsnip soup chestnut crumb, rosemary, maple, warm bread *vg v*

Chicken liver parfait smoked sea salt, Mena Dhu onion chutney, crostini

Cornish brie fondue hot honey glaze, cranberry compote, toasted baguette

Prawn cocktail Marie rose sauce, shredded lettuce, pickled fennel, dill & sourdough

Mains

Traditional roast turkey Served with a variety of vegetables & trimmings from our carvery

Honey & mustard glazed gammon Served with a variety of vegetables & trimmings from the carvery

Mushroom Bourguignon pie Served with a variety of vegetables & trimmings from our carvery *vg v*

Roasted Chalk Stream Trout gratin potato, tenderstem, salsa verde

Celeriac & tarragon risotto chestnut crumb, shaved parmesan *v*

Desserts

Traditional Christmas pudding toasted flaked almonds, brandy sauce & redcurrants *v*

Blood orange panna cotta tart mascarpone, pumpkin spiced syrup, crushed pistachio's *v*

Chocolate ganache caramel slice cinnamon whipped cream, boozy cherries *vg v*

Cornish brie & Davidstow cheddar onion chutney, grapes, apple, crackers



Inform us of any allergies before placing your order - not all ingredients are listed. Allergen information is available via the QR code. We cannot guarantee the total absence of allergens. v: vegetarian, vg: vegan