

FESTIVE MENU

TWO COURSES
£17.95 PER PERSON

THREE COURSES
£20.95 PER PERSON

STARTERS

HONEY, PARSNIP & APPLE SOUP

Cornish bread and butter.
VG OPTION, GF OPTION

PRAWN & SEAFOOD COCKTAIL

Thousand Island dressing, malthouse
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.

MAINS

HAND-CARVED ROASTED TURKEY

CHESTNUT & CRANBERRY NUT ROAST VG

MARMALADE-GLAZED ROLLED PORK BELLY

Served with roast potatoes, apricot &
chestnut stuffing, pigs in blankets and
all the trimmings.

GRILLED SALMON FILLET

Potato hash cake, green beans
and watercress sauce. GF

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.