

# Arty Menu 2025



2 Courses £32pp 3 Courses £38pp



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# French Onion Soup

cheesy croute - warm foccacia

# Confit Duck Leg

asian slaw - spiced honey soy sauce - parsnips crisps

# Tempura King Prawns

crispy capers - sweet chilli - rocket - lemon

### Potted Camembert

caramelised figs - sweet red onion chutney - warm breads

### Ardennes Pâté

spiced tomato chutney - toasted bruschetta - rocket

# **MAINS**

# Traditional Roast Turkey

rosemary roasted potatoes - stuffing - honey glazed parsnips - carrots brussels sprouts - pigs in blankets - our famous gravy - yorkshire pudding

### **Cornish Roast Beef**

rosemary roasted potatoes - honey glazed parsnips - carrots - brussels sprouts pigs in blankets - our famous gravy - yorkshire pudding

# **Baked Hake**

sweet pea risotto- asparagus - crispy kale - basil

# **Charred Pork Belly**

apricot stuffing - stir fried vegetables - honey glazed parsnips - roast potatoes apple purée - sweet onion gravy

### Roasted Stuffed Pepper (V, VG)

rosemary roasted potatoes - honey glazed parsnips - sweet baby carrots roast chestnut - cranberry - pumpkin seeds - red wine sauce

# **DESSERTS**

### **Biscoff Cheesecake**

cornish clotted cream or ice cream

# Traditional Christmas Pudding

brandy butter or cornish clotted cream

# Orange Pain au Chocolate Bread & Butter Pudding

cornish clotted cream or ice cream

### **Tiramisu**

cornish clotted cream

**Cornish Cheese Board** - oat crackers - spiced chutney sweet figs +£3 add a port +£4.5