



## STARTERS



Butternut Squash & Coconut Soup, Rosemary Focaccia
King Prawn Cocktail, Cucumber & Cherry Tomato Salad, Lemon & Marie Rose Sauce
Slow Cooked Ham Hock Terrine, Red Onion Marmalade, Bruschetta
Baked Field Mushrooms, Stilton Herb Crust, Balsamic Glaze, Watercress & Rocket
Seasoned Potato Croquettes, Wilted Spinach, Goats Cheese & Spiced Tomato Chutney



## MAINS

## Traditional Roast Turkey Crown

Seasonal Vegetables, Roast Potatoes, Honey Parsnips, Pigs In Blankets, Sage Infused Gravy Cornish Rump Steak

Yorkshire Pudding, Roast Potatoes, Glazed Carrots, Fine Green Beans, Sweet Red Wine Jus Cornish Hake, Crispy Mussels, King Prawns

Garlic Cream Sauce, Crushed Saffron Potatoes, Tender Stem, Fine Green Beans, Crispy Kale Butternut Squash + Beetroot Wellington (VG)

Seasonal Vegetables, Roast Potatoes, Honey Glazed Parsnips, Cider Apple Sauce

## DESSERTS



Christmas Pudding, Brandy Cream
Raspberry & White Chocolate Cheesecake, Berry Compote
Baileys Crème Brulee, Shortbread
Chocolate & Caramel Torte, Ice Cream (GF/VG)
Cornish Cheese Board, Selection Of Cheeses With Apricot Chutney,
Fruit & Crackers (+£3 supplement)



