

Christmas Day

MENU

Starters

Roasted Butternut squash soup

with pearl barley, curry oil, cream & parsnip chips served with slices of artisan bloomer (vgno) (gfo)

Potted Smoked Mackerel Rillet

with red onion & rocket salad, lemon Aioli, toasted sourdough & piccalilli puree(gfo)

Panko breaded Cornish Brie

beetroot chutney, mixed leaves, lemon & tarragon dressing

Wild mushroom and chestnut pâté

Sourdough toast, pickled shimeji, shallot crisps, tarragon (ve)

CARVERY

British rib of beef, British turkey breast and British leg of lamb

All served with Yorkshire pudding, pigs in blankets, seasonal vegetables, Goose fat roast potatoes and rich gravy (gf)

Mains

All mains served with a selection of Vegetables

Herb crusted Cod loin

bourguignon garnish, thyme crushed potato and topped with crispy greens (gf)

Mushroom, beetroot, kale & cream cheese Pithivier

Creamed leeks, roasted potatoes and rich gravy (vgn)

Desserts

Belgian chocolate & raspberry Torte

Chunky chocolate Ice Cream, berries & chocolate soil (vgno) (gf)

White Chocolate & Raspberry crème Brûlée

Cornish cream vanilla ice cream

Panettone Bread & butter pudding

Indulgent boozy rum custard

Mandarin Panne Cotta

With Mandarin slices, Cointreau cream, topped with a chocolate crumb

To Finish

Americano coffee with mince pies & truffles

Please note that some of our products may contain Allergens or may have come into contact with.

. For any allergy advice, please ask your waiting staff

£75 per adult - £28.50 Children (strictly under 12's only)