

CHRISTMAS DAY MENU

FIVE COURSES

£80.00 per person

on arrival

**BUCKS FIZZ OR
ORANGE JUICE**

starters

CELERIAC, HAZELNUT & TRUFFLE SOUP

artisan bread and Cornish butter.
vg option, gf option

CORNISH 'ST JACQUES' CRAB & SCALLOPS

Cornish Gouda crumb. *gf*

CORNISH HOGS PUDDING ROLL

cranberry ketchup, soft quails' eggs,
pickled apple and pork croutons.

PINK GRAPEFRUIT, AVOCADO & PICKLED FENNEL SALAD

lemon & mustard dressing. *vg, 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.

mains

TRADITIONAL ROAST TURKEY

ROASTED RIB BEEF & HORSERADISH YORKSHIRE PUDDING

CHESTNUT & CRANBERRY NUT ROAST *vg, gf option*

all served with roast potatoes, sprouts,
braised red cabbage, roasted roots, seasonal
greens, stuffing, pigs in blankets and gravy.
gf option

PAN-SEARED HALIBUT STEAK

fine beans, golden sultanas, parsnip purée
& watercress sauce. *gf*

desserts

TRADITIONAL CHRISTMAS PUDDING

brandy sauce and clotted cream. *v, gf*

SPICED APPLE, CINNAMON & GINGER CHEESECAKE

salted caramel sauce. *v*

DARK CHOCOLATE TART

hazelnut pastry, berries and
clementine cream. *v*

COCONUT & HONEY PANNA COTTA

Jamaican-spiced poached pineapple
and banana crisps. *vg option, gf*

TRIO OF WEST COUNTRY CHEESE

ale chutney, crackers, celery and grapes. *v*

to finish

COFFEE & TRUFFLES