

CHRISTMAS DAY MENU

FIVE COURSES
£65.00 PER PERSON

On Arrival

**BUCKS FIZZ OR
ORANGE JUICE**

STARTERS

SQUASH, LENTIL & COCONUT SOUP

Artisan bread and Cornish butter.

VG, GF OPTION

CORNISH CRAB, PRAWN & AVOCADO SALAD

Bloody Mary sauce. **GF**

DUCK LIVER & GIN PARFAIT

Toasted bloomer, mulled sultana purée and clementine butter. **GF OPTION**

PANKO-COATED CAMEMBERT

Cranberry ketchup and pea shoots. **GF**

MAINS

CHRISTMAS DAY CARVERY

A selection of three locally sourced meats or our vegan roast, a large selection of fresh vegetables, rosemary roast potatoes, pigs in blankets and a choice of rich gravy.

HERB-CRUSTED COD LOIN

Fine beans, golden sultanas, parsnip purée and watercress sauce. **GF**

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce and Rodda's clotted cream. **V, GF**

SALTED CARAMEL PROFITEROLES

Rich chocolate sauce.

RASPBERRY & CHOCOLATE TART

Sweet clementine cream and fresh berries. **VG OPTION**

COCONUT & HONEY PANNA COTTA

Jamaican-spiced poached pineapple and banana crisps. **VG OPTION, 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.

To Finish

COFFEE & TRUFFLES