

TWO COURSES £17.95
THREE COURSES £20.95

FESTIVE MENU

STARTERS

Cornish Cauliflower and Chestnut Soup **vg** 🌾 **ngo**

Warm artisan bread.

Smoked Salmon and Atlantic Prawns

Spiced seafood sauce.

Duck and Orange Liver Parfait 🌾

Caramelised onion marmalade with toasted ciabatta.

Deep-Fried Cornish Brie 🌾

Redcurrant sauce.

MAIN COURSES

Hand Carved Roasted Turkey Breast 🌾 **ngo**

Goose fat roast potatoes, apricot, cranberry and chestnut stuffing, pig in blanket and all the trimmings.

West Country Slow Braised Beef Brisket **ngi**

Creamed horseradish mash, butter glazed carrots and seasonal greens.

Grilled Salmon Fillet **ngi**

Beetroot & potato hash, lemon and chive butter sauce.

Portobello Mushroom and Chestnut Tart **v vgo** 🌾 **ngo**

Seasonal vegetables and porcini and brandy sauce.

DESSERTS

Traditional Christmas Pudding **v vgo** 🌾

Brandy sauce and Rodda's clotted cream.

Winter Berry Eton Mess **v ngi**

Chantilly cream and winter berries.

Espresso Martini Tiramisu **v vgo** 🌾

Cornish Fairing biscuit crumb.

Raspberry and Chocolate Truffle **v vgo** 🌾

Fruit coulis and white chocolate flakes.

All our allergen information is recorded and available upon request. Please let your server know about any allergy or intolerance you may have, and we will be able to provide information on our ingredients. We take steps to minimise the risk of cross contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens and it is therefore not possible for us to fully guarantee separation of all allergens. If you would like further information on our preparation methods, please ask one of our team members.

v vegetarian | **vo** vegetarian option available | **vg** vegan | **vgo** vegan option available | 🌾 contains wheat, rye, barley or oat
ngi no gluten-containing ingredients, but risk of cross-contamination | **ngo** has a no gluten-containing ingredients **option**, but risk of cross-contamination.