

CHRISTMAS DAY MENU

FIVE COURSES
£70.00 PER PERSON

----- *on arrival* -----

BUCKS FIZZ OR ORANGE JUICE

STARTERS

**CELERIAC, HAZELNUT &
TRUFFLE SOUP** *vg option, gf option*

Artisan bread and Cornish butter.

**HAND-PICKED
CORNISH CRAB** *gf option*

Cucumber & horseradish gazpacho,
pickled apple and sourdough wafer.

**CORNISH
HOGS PUDDING ROLL**

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

**ROASTED SQUASH
RISOTTO** *vg, gf*

Crispy sage and squash croutons.

*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

**HAND-CARVED
ROASTED TURKEY**

**ROASTED SIRLOIN
OF BEEF**

**CHESTNUT & CRANBERRY
NUT ROAST** *vg, gf option*

All served with roast potatoes, apricot,
cranberry & chestnut stuffing, pigs in
blankets and all the trimmings. *gf option*

PAN-SEARED HAKE *gf*

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

DESSERTS

**TRADITIONAL
CHRISTMAS PUDDING** *v, gf*

Brandy sauce and clotted cream.

**BLACK FOREST
CHEESECAKE** *v*

Brandy snap tuille and kirsch syrup.

**COCONUT & HONEY
PANNA COTTA** *vg option, gf*

Jamaican-poached pineapple and
banana crisps.

**CHILLED CHOCOLATE &
ORANGE FONDANT** *v, gf*

Hot toffee sauce, chocolate crackling
and candied peanuts.

----- *to finish* -----

COFFEE & TRUFFLES
