

FESTIVE MENU

TWO COURSES

£22.00 per person

THREE COURSES

£26.00 per person



starters

CELERIAC, HAZELNUT & TRUFFLE SOUP

artisan bread and Cornish butter.

vg option, gf option

BLACKBERRY-CURED ATLANTIC SALMON

crème fresh and dill sauce. *gf*

CHICKEN, ORANGE & CRANBERRY PÂTÉ

mulled sultana purée, citrus crumb,
clementine butter and warm toast.

gf option

GOATS' CHEESE & THYME BON-BONS

baked figs and beetroot purée. *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

roast potatoes, sprouts, braised red
cabbage, roasted roots, seasonal greens,
stuffing, pigs in blankets and gravy.

gf option

BRAISED FEATHERBLADE OF BEEF

thyme mash, balsamic shallots
and heritage carrots. *gf*

PAN-SEARED HAKE

crab, saffron & clotted cream risotto
and crisp leeks. *gf*

BAKED WINTER SQUASH

sage, cranberries & chestnuts, sprouts
and seasonal greens. *vg, gf*



desserts

TRADITIONAL CHRISTMAS PUDDING

brandy sauce and clotted cream. *v, gf*

WARM BRIOCHE TREACLE TART

vanilla ice cream and fresh berries.

COCONUT & HONEY PANNA COTTA

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

CHILLED CHOCOLATE & ORANGE FONDANT

hot caramel sauce, chocolate crackling
and candied peanuts. *gf*

**TRIO OF
WEST COUNTRY CHEESE**
ale chutney, crackers, celery and grapes.