

CHRISTMAS DAY MENU

FIVE COURSES

£70.00 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