

# FESTIVE MENU

## TWO COURSES

£23.00 per person

## THREE COURSES

£27.00 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.