istmas Booking only

MENU

2 courses £28 - 3 courses £35

Starters:

Smoked beetroot & cashew pate, pickled red onions & toasted sourdough (vg)

Venison sausage roll, mixed salad & pickled walnuts Torched smoked mackerel, celeriac remoulade (gf)

Mains:

Rolled turkey breast with sage and onion stuffing, served with: roast potatoes, pigs in blankets, braised red cabbage, Yorkshire pudding, harissa glazed carrots, chestnut & bacon sprouts, chicken gravy, cranberry sauce & bread sauce

Roasted Butternut risotto, crispy kale (vg)

Slow cooked pork belly, champ mashed potato, sauteed greens, apple sauce, crackling & Cornish Gold cider jus (gf)

Salmon en croute, potato cake, sauteed garlic spinach & white wine cream sauce

Desserts:

Pavlova, winter berries, coconut cream (vg) Christmas pudding, brandy, créme anglaise Cornish cheese board, homemade chutney, crackers

VG-VEGAN. VGO- VEGAN OPTION. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION. V - VEGETARIAN ALLERGEN INFORMATION AVAILABLE ON REQUEST