CHRISTMAS PARTY

menu

STARTERS

Baked goats cheese with red currant jelly and warm sourdough

Winter vegetable soup with bread and butter

Poached chicken terrine, apple chutney and toast

MAIN COURSE

Roast turkey, roast potatoes, Brussel sprouts roasted carrots and parsnips, braised red cabbage, sage and onion stuffing and gravy

Fillet of salmon, crushed potato, winter greens and a chive hollandaise

Chestnut and lentil wellington, seasonal vegetables and a thyme and garlic reduction

DESSERTS

Pink gin and tonic cheesecake, raspberry sorbet Christmas pudding, brandy custard Chocolate brownie, chocolate sauce, vanilla ice cream Cornish cheeseboard with chutney and crackers *NOTE: £4 SURCHARGE PER CHEESEBOARD*

> £24 FOR 1 COURSE £29 FOR 2 COURSES £35 FOR 3 COURSES



ALLERGEN INFORMATION IS AVAILABLE ON REQUEST