

CHRISTMAS DAY MENU

FIVE COURSES
£65.00 PER PERSON

----- *on arrival* -----

BUCKS FIZZ OR ORANGE JUICE

STARTERS

CORNISH HOGS PUDDING ROLL

Cranberry ketchup, soft quails' eggs,
pickled apple and pork croutons.

SLOW BRAISED OXTAIL SOUP

Gouda & chive crouton.

PINK GRAPEFRUIT, AVOCADO & PICKLED FENNEL SALAD *vg, gf*

Lemon & mustard dressing.

CORNISH 'ST JACQUES' CRAB & SCALLOPS *gf*

Cornish Gouda gratin.

*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

BONED & ROLLED BUTTERED TURKEY

ROASTED RIB OF BEEF, HORSERADISH YORKSHIRE PUDDING

CHESTNUT & CRANBERRY NUT ROAST *vg, gf option*

Rosemary & duck fat roast potatoes,
sprouts, braised red cabbage, seasonal
greens, stuffing, hogs in blankets & gravy.

PAN-SEARED HALIBUT STEAK *gf*

Fine beans, golden sultanas,
parsnip purée and watercress sauce.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING *v, gf*

Brandy sauce and clotted cream.

WARM BRIOCHE TREACLE TART *v*

Vanilla ice cream and fresh berries.

COCONUT & HONEY PANNA COTTA *vg option, gf* Jamaican-spiced poached pineapple and banana crisps.

CHILLED CHOCOLATE & ORANGE FONDANT *v, gf* Hot caramel sauce, chocolate crackling and candied peanuts.

----- *to finish* -----

COFFEE & TRUFFLES
