

Christmas Menu 2019

Available from 18th November
Monday-Friday 12pm-2pm & 6pm-9pm
and Sunday's 6pm-9pm

Two Courses **£19.95** pp

Three Courses **£24.95** pp

Starter

Lightly Spiced Parsnip Soup,
Bread Roll & Butter **V**

Spinach & Wild Mushroom Ravioli,
Pesto, Parmesan & Peashoots **V**

Chicken, Truffle & Herb Terrine
with Crostini, Watercress & Pear Jelly

Prawn Marie Rose, Baby Gem,
Cherry Tomato & Cucumber Salad
with Brioche Croutons
& Granary Bread

*All Christmas Bookings include festive table
decoration & Christmas party cracker.
Complimentary Christmas party disco every
Friday & Saturday evening from 8pm
between 29th November & 21st December*

*Please make us aware of any dietary
requirements at time of booking.*

*All bookings only confirmed once £10.00pp
deposit & party's pre-order received.*

V Suitable for Vegetarians. **N** Contains nuts.
GF Gluten free.
Vegan options available on request.
Items on this menu may contain nuts.

Main

Traditional Roast Turkey Crown,
Smoked Bacon wrapped Chipolata,
Sage & Chestnut Stuffing **N**

Slow Braised Feather Blade of Beef,
Mustard Mash, Buttered Kale
& Red Wine Jus **GF**

Duck "Three Ways" - Leg, Honey
Glazed Breast & Duck Croquette
with Plum Sauce

Portobello Mushroom, Sweet Potato,
Kale & Stout Tart **V GF**

Pancetta wrapped Baby Monkfish,
Crushed Spring Onion & Sunblush Tomato
Infused Potatoes, Saffron Sauce
& Crispy Leeks

*All mains served with roast potatoes,
buttered carrots, baked cauliflower cheese,
roasted sprouts with crispy bacon*

Homemade Dessert

Christmas Pudding, with Clotted Cream
or Brandy Sauce **N**

Dark Chocolate Marquise,
White Chocolate Truffle, Cherry Compote,
Vanilla Crème Anglaise **GF**

Lemon Curd & Blueberry
Meringue Stack **GF**

Mixed Cornish Ice Creams
with Wafer

*Cornish Cheeseboard with
Savoury Crackers and Grapes **V**
(£3.50 supplement)

Christmas Lunch Express Menu

2019

Available from
18th November – 18th December
Monday-Friday 12pm-2pm

Two Courses **£15.95** pp

Main

Traditional Roast Turkey Crown,
Smoked Bacon wrapped Chipolata,
Sage & Chestnut Stuffing **N**

Portobello Mushroom, Sweet Potato,
Kale & Stout Tart **V GF**

*Served with roast potatoes, buttered carrots,
baked cauliflower cheese,
roasted sprouts with crispy bacon*

Followed by

Christmas Pudding with Clotted Cream
or Brandy Sauce **N**

or

Mixed Ice Cream with wafer

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