

CHRISTMAS DAY MENU

FIVE COURSES
£55.00 PER PERSON

On Arrival

**BUCKS FIZZ OR
ORANGE JUICE**

STARTERS

SQUASH, LENTIL & COCONUT SOUP

Artisan bread and Cornish butter.
VG, GF OPTION

CORNISH CRAB, PRAWN & AVOCADO SALAD

Bloody Mary sauce. **GF**

DUCK LIVER & GIN PARFAIT

Toasted bloomer, mulled sultana purée
and clementine butter. **GF OPTION**

PANKO-COATED CAMEMBERT

Cranberry ketchup and pea shoots. **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

CHRISTMAS DAY CARVERY

A selection of three locally sourced
meats or our vegan roast, a large
selection of fresh vegetables, rosemary
roast potatoes, pigs in blankets and a
choice of rich gravy.

HERB-CRUSTED COD LOIN

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

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce and Rodda's
clotted cream. **V, GF**

SALTED CARAMEL PROFITEROLES

Rich chocolate sauce.

RASPBERRY & CHOCOLATE TART

Sweet clementine cream and
fresh berries. **VG OPTION**

COCONUT & HONEY PANNA COTTA

Jamaican-spiced poached pineapple
and banana crisps. **VG OPTION, GF**

To Finish

COFFEE & TRUFFLES