

# FESTIVE MENU

**TWO COURSES**  
**£17.95 PER PERSON**

**THREE COURSES**  
**£20.95 PER PERSON**

# MAINS

## FESTIVE 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.

## GRILLED SALMON FILLET

Potato hash cake, green beans and watercress sauce. GF

# STARTERS

## HONEY, PARSNIP & APPLE SOUP

Cornish bread and butter.  
VG OPTION, GF OPTION

## PRAWN & SEAFOOD COCKTAIL

Thousand Island dressing, maltouse bread and butter. GF OPTION

## CHICKEN, ORANGE & CRANBERRY PÂTÉ

Mulled sultana purée, citrus crumb, clementine butter and warm toast.  
GF OPTION

## DEEP-FRIED BREADED BRIE

Cranberry ketchup and sourdough wafers.

# PUDDINGS

## TRADITIONAL CHRISTMAS PUDDING

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

## VANILLA BEAN MOUSSE CAKE VG

Winterberry compote.

## SICILIAN LEMON PUDDING

Vanilla bean custard. V

## TRIPLE CHOCOLATE BROWNIE

Cornish clotted cream, berries and blueberry coulis. 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.