

Please
ask about
our **children's
festive menu**

Festive Menu

£30 / £35
two courses / three courses



STARTERS

Thai-style sweet potato soup coconut, lemongrass, chilli, coriander,
warm sourdough (ve, gao)

Classic prawn cocktail crisp gem lettuce, Marie Rose sauce,
malted bread, Cornish butter (gao)

Cornish Blue cheese & comice pear salad frosted walnuts,
parsnip crisps, nigella seed dressing (v, ga)

Duck liver pâté pickled heritage carrots, rosemary crostini,
figgy pudding & Fowey Valley brandy chutney

MAIN COURSES

From the carvery...

Traditional roast turkey (gao)

Honey-glazed roast gammon (gao)

Brie & cranberry pithivier (v)

From the kitchen...

Roasted butternut squash & sautéed chestnut risotto nutmeg, crispy sage (ve, ga)

Grilled seabass gratin potato, creamed leeks, tartare dressing (ga)

DESSERTS

Chocolate & clementine torte orange compôte, frosted pistachios (ve, ga)

Warm Christmas pudding rum, almonds, brandy sauce, redcurrants (v)

Blackcurrant Eton mess cinnamon whipped cream,
ginger biscuit crumb (gao)

West Country cheese board Tribute pale ale chutney, apple, grapes,
spiced walnuts, rosemary crackers (v, gao) (£3.5 supplement)

*Dishes may be subject to change. Please inform us of any allergies before
placing your order - not all ingredients are listed. We cannot guarantee the
total absence of allergens. (v) - vegetarian, (ve) - vegan, (ga) - gluten-avoiding,
(gao) - gluten-avoiding option available*

