



Christmas

Party Nights Menu



STARTERS

Roasted tomato and roast pepper soup (VG/NGCI/DF)

Cider cured chalk stream trout, mustard & dill dressing, apple (NGCI/DF)

Honey glazed ham hock terrine, piccalilli, pickles, sourdough toast (NGCI*/DF)

MAINS

Roast turkey, chestnut and apricot stuffing, pigs in blankets, duck fat roast potatoes, Brussels sprouts, root vegetables, gravy (NGCI*/DF)

Roast topside of Cornish beef, duck fat roast potatoes, kale, carrot, shallot, red wine gravy (NGCI/DF)

Pan fried Cornish hake, crushed new potatoes, pesto cream sauce, tenderstem broccoli (NGCI)

Mushroom and nut Wellington, roast potatoes, Brussels sprouts, root vegetables, onion gravy (VG/DF)

DESSERTS

Dark chocolate tart, vanilla ice cream, candied orange (V)

Saffron vanilla crème brûlée, berry compôte, shortbread (V)

Selection of Cornish cheese, red onion marmalade, artisan biscuits, celery (V/NGCI*)

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available

