

Christmas Party

MENU

STARTERS

Spiced carrot soup, with crispy root vegetable skins (V) (VG) (GF) (DF)

Salmon gravlax, salmon pâté, pickled beetroot, thyme crackers (GF*)

Chicken and wild mushroom arancini balls, romesco sauce, topped with rocket (DF) (GF)

MAINS

Choose from either...

Roast Turkey or Roasted Cornish pork belly and crackling, both served with our pork and cranberry stuffing, roasted goose fat potatoes and all the trimmings (GF*) (DF*)

Bouillabaisse with hake, trout and king prawns, tenderstem broccoli, samphire and red pepper aioli (DF) (GF)

Nut roast wellington, on wilted spinach with roasted vegetables and a juniper berry reduction (V) (VG) (GF*)

DESSERTS

Black Forest Fondant, with griottissimo cherries and brandy clotted cream

Quenelle lemon curd, pistachio biscotti and pink champagne sorbet (V) (VG) (GF*)

Cornish blue cheese, brie and cheddar platter served with chilli garlic pickles, crackers and a tomato chutney (V) (V*) (GF*)

(V) - Vegetarian, (V*) - Vegetarian Option Available

(VG) - Vegan, (VG*) - Vegan Option available

(GF) - Gluten Free, (GF*) - Gluten Free Option Available

(DF) - Dairy Free, (DF*) - Dairy Free Option Available

*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*