

Carrot and celeriac soup, truffle oil, roasted figs, grilled sourdough (VE, GF*) King prawn and avocado, pomegranate, chilli jam, bruschetta (DF, GF*)

Roasted beetroot, whipped goats cheese, candied walnuts, rocket and balsamic glaze (VE*, GF)
Chicken parfait, onion jam, melba toast, cranberry and orange salad (GF*)

## MAINS

Roast turkey or Cornish pork belly and crackling, served with pork and cranberry stuffing, goose fat roast potatoes and all the trimmings (GF*, DF*)

Salmon en croûte, with pea asparagus, watercress salad, truffle and
parmesan new potatoes, parsley sauce (DF*)
Winter root vegetable tagine, spiced orange and cranberry couscous, garlic flat bread (VE, GF*)

## DESSERTS

Christmas dessert trio - chocolate delice, white chocolate profiterole and mince pie with
salted caramel sauce and brandy clotted cream
Pina colada, rum roasted pineapple, coconut ice cream, raspberries and mint (VE, GF)

## Christmas pudding, brandy sauce

Cornish cheese board, balsamic pickles, celery, apple cider chutney, grapes, crackers (VE*, GF*)

Dishes are subject to change
(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 available


## Christmas Day KIDS LUNCH MENU STARTERS

Tomato soup, cheesy bread (GF*, DF*)
Mozzarella sticks, cranberry mayo
Cucumber and carrot sticks, hummus (GF*, DF, VE)


