

CHRISTMAS DAY MENU

FIVE COURSES
£65.00 PER PERSON

On Arrival

**BUCKS FIZZ OR
ORANGE JUICE**

STARTERS

SQUASH, LENTIL & COCONUT SOUP

Artisan bread and Cornish butter.
VG, GF OPTION

CORNISH CRAB, PRAWN & AVOCADO SALAD

Bloody Mary sauce. GF

DUCK LIVER & GIN PARFAIT

Toasted bloomer, mulled sultana purée
and clementine butter. GF OPTION

PANKO-COATED CAMEMBERT

Cranberry ketchup and pea shoots. 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.

MAINS

TRADITIONAL ROAST BUTTER-BASTED TURKEY

ROASTED TOPSIDE OF BEEF & HORSERADISH YORKSHIRE PUDDING

CHESTNUT & CRANBERRY NUT ROAST VG, GF OPTION

Served with roast potatoes, sprouts,
braised red cabbage, roasted roots,
seasonal greens, stuffing, pigs in
blankets and gravy. GF OPTION

HERB-CRUSTED COD LOIN

Fine beans, golden sultanas, parsnip
purée and watercress sauce. GF

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING

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

SALTED CARAMEL PROFITEROLES

Rich chocolate sauce.

RASPBERRY & CHOCOLATE TART

Sweet clementine cream and
fresh berries. VG OPTION

COCONUT & HONEY PANNA COTTA

Jamaican-spiced poached pineapple
and banana crisps. VG OPTION, GF

To Finish

COFFEE & TRUFFLES