

# FESTIVE MENU

**TWO COURSES**  
**£18.95 PER PERSON**

**THREE COURSES**  
**£21.95 PER PERSON**

## STARTERS

### HONEY, PARSNIP & APPLE SOUP

Cornish bread and butter.  
VG OPTION, GF OPTION

### PRAWN & SEAFOOD COCKTAIL

Thousand Island dressing, malthouse  
bread and butter. GF OPTION

### CHICKEN, ORANGE & CRANBERRY PÂTÉ

Mulled sultana purée, citrus crumb,  
clementine butter and warm toast.  
GF OPTION

### DEEP-FRIED BREADED BRIE

Cranberry ketchup and  
sourdough wafers.

## MAINS

### HAND-CARVED ROASTED TURKEY

### CHESTNUT & CRANBERRY NUT ROAST VG

### MARMALADE-GLAZED ROLLED PORK BELLY

Served with roast potatoes, apricot &  
chestnut stuffing, pigs in blankets and  
all the trimmings.

### GRILLED SALMON FILLET

Potato hash cake, green beans  
and watercress sauce. GF

## PUDDINGS

### TRADITIONAL CHRISTMAS PUDDING

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

### VANILLA BEAN MOUSSE CAKE VG

Winterberry compote.

### SICILIAN LEMON PUDDING

Vanilla bean custard. V

### TRIPLE CHOCOLATE BROWNIE

Cornish clotted cream, berries  
and blueberry coulis. 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.