

# CHRISTMAS DAY MENU

## FIVE COURSES

£80.00 per person

*on arrival*

**BUCKS FIZZ OR  
ORANGE JUICE**

*starters*

### **CELERIAC, HAZELNUT & TRUFFLE SOUP**

artisan bread and Cornish butter.  
*vg option, gf option*

### **CORNISH 'ST JACQUES' CRAB & SCALLOPS**

Cornish Gouda crumb. *gf*

### **CORNISH HOGS PUDDING ROLL**

cranberry ketchup, soft quails' eggs,  
pickled apple and pork croutons.

### **PINK GRAPEFRUIT, AVOCADO & PICKLED FENNEL SALAD**

lemon & mustard dressing. *vg, 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 TURKEY

### **ROASTED RIB BEEF & HORSERADISH YORKSHIRE PUDDING**

### **CHESTNUT & CRANBERRY NUT ROAST** *vg, gf option*

all served with roast potatoes, sprouts,  
braised red cabbage, roasted roots, seasonal  
greens, stuffing, pigs in blankets and gravy.  
*gf option*

## PAN-SEARED HALIBUT STEAK

fine beans, golden sultanas, parsnip purée  
& watercress sauce. *gf*

*desserts*

### **TRADITIONAL CHRISTMAS PUDDING**

brandy sauce and clotted cream. *v, gf*

### **SPICED APPLE, CINNAMON & GINGER CHEESECAKE**

salted caramel sauce. *v*

## DARK CHOCOLATE TART

hazelnut pastry, berries and  
clementine cream. *v*

### **COCONUT & HONEY PANNA COTTA**

Jamaican-spiced poached pineapple  
and banana crisps. *vg option, gf*

### **TRIO OF WEST COUNTRY CHEESE**

ale chutney, crackers, celery and grapes. *v*

*to finish*

**COFFEE & TRUFFLES**