

FESTIVE MENU

TWO COURSES
£18.95 PER PERSON

THREE COURSES
£21.95 PER PERSON

STARTERS

**SWEET POTATO, SAGE &
PARSNIP SOUP** *vg option, gf option*
Cornish bloomer and butter.

**SMOKED SALMON &
PRAWN FISHCAKE** *gf*
Quicke's mature Cheddar cheese,
watercress and horseradish mayo.

**POACHED MULLED WINE
PEAR SALAD** *vg option, gf*
Cornish blue cheese, roasted walnuts
and baby leaves.

**CHICKEN, ORANGE &
CRANBERRY PÂTÉ** *gf option*
Mulled sultana purée, citrus crumb,
clementine butter and warm toast.

MAINS

**HAND-CARVED
ROASTED TURKEY** *gf option*
Roast potatoes, apricot, cranberry &
chestnut stuffing, pigs in blankets and
all the trimmings.

GRILLED SEA BASS FILLET *gf*
Crab, saffron & clotted cream risotto
and crispy leeks.

**SLOW-BRAISED
BEEF BRISKET** *gf*
Creamed horseradish mash,
glazed carrots and seasonal greens.

BAKED WINTER SQUASH *vg, gf*
Nut & cranberry spiked rice with
wilted greens.

DESSERTS

**TRADITIONAL CHRISTMAS
PUDDING** *v, gf*
Brandy sauce and Rodda's clotted cream.

**VANILLA BEAN
MOUSSE CAKE** *vg*
Winterberry compote.

**HOGS BOTTOM LEMON
CURD & MASCARPONE
SYLLABUB** *v, gf option*
Tosted almonds and Cornish farings.

**RASPBERRY &
CHOCOLATE TART** *vg option*
Sweet cream and fresh berries.

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.