



To Start

Caramelised white onion & Cornish cider soup V GO *

Granary bread, Cornish butter, walnut crumble, apple syrup

Warm pulled pork & ham hock sausage roll

Piccalilli, apple chutney

Cornish gin & tonic cured salmon GF

Prawn, fennel, apple salad

Summertime mushroom & chestnut pate V GO *

Cranberry relish, fig toast

GF gluten free, GO gluten free option,
V vegetarian, VG vegan, VGO vegan option * nuts

To Follow

Roast free-range turkey GO

Sage stuffing, pig in blanket, roast sauce

Glazed honey roast gammon ham GF

Grain mustard mash, sticky smoked chilli red cabbage, spiced roasted plum, Madeira sauce

Braised beef bourguignon GF

Braised in a rich Cornish ale & red wine jus with onions, mushrooms, pancetta, fondant potato, braised leek

Butternut squash, celeriac, pistachio & almond nut roast VG *

Roasted tomato gravy, Jerusalem artichoke puree, crisps

Pan fried salmon GF

Cornish brown crab, watercress & mustard crushed potatoes, creamed leeks

All our main courses are served with generous boards of roast potatoes, honey roasted parsnips & carrots, brussel sprouts, cauliflower cheese

To Finish

Christmas in a jar VGO GO

Broken Christmas pudding, brandy cream, Christmas pudding ice cream, rum soaked raisins, clementine zest.

Mulled fruit trifle GO *

Cranberry & pistachio biscotti

Baked chocolate orange cheesecake

Salted caramel ice cream, chocolate orange soil

Cornish Blue

Port jelly, Christmas chutney, biscuits

2 Course £22 / 3 Course £27

Available from 1st - 23rd December

Glass of Prosecco on arrival: £5 per person

Exclusive room deals (subject to availability)

All members of the party to dine from the festive menu.

Please book direct: (01872) 510387

