



THE PLUME OF FEATHERS

Festive menu



To start

Roasted winter squash soup GO VO

Treacle soda bread, Cornish butter, herb oil, crispy onions

Chicken, chestnut and ham terrine GO N

Piccalilli, toasted hazelnuts, sourdough cracker

Cold poached salmon GF

Brown crab mayo, citrus, fennel, cucumber

Smoked tofu, fennel and lemongrass parcels VG N

Kimchi, sesame dressing

To follow

Roast free-range turkey GO

Sage stuffing, pigs in blankets, roast sauce

Glazed honey roast gammon ham GF

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

Braised beef bourguignon GF

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

Baked ratatouille stuffed aubergine GF VG N

Walnut crumb, Jerusalem artichoke puree and crisps, herbs

Pan fried chalk stream trout GF

Cornish brown crab, watercress, mustard crushed potatoes, creamed spinach

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

To finish

Christmas in a jar GO

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

Raspberry and chocolate arctic roll N

Frozen raspberry, berry compote

American style baked clementine cheesecake N

Salted caramel ice-cream, marmalade dressing

Cornish Blue GO

Frozen port jelly, Christmas chutney, biscuits

- GF Gluten free
- GO Gluten free option
- N Contain nuts
- VG Vegan
- VO Vegan option

2 courses £24 / 3 courses £29.

Available 1st-23rd December, excluding Sundays.

There is a maximum table size of 12 and all guests in the party must order from the Festive menu.

To book please call: (01872) 510387.