

# CHRISTMAS DAY MENU

**FIVE COURSES**  
**£65.00 PER PERSON**

----- *on arrival* -----

**BUCKS FIZZ OR ORANGE JUICE**

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## STARTERS

**CELERIAC, HAZELNUT &  
TRUFFLE SOUP** *vg option, gf option*

Artisan bread and Cornish butter.

**HAND-PICKED  
CORNISH CRAB** *gf option*

Cucumber & horseradish gazpacho,  
pickled apple and sourdough wafer.

**CORNISH  
HOGS PUDDING ROLL**

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

**ROASTED SQUASH  
RISOTTO** *vg, gf*

Crispy sage and squash croutons.

*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

**HAND-CARVED  
ROASTED TURKEY**

**ROASTED SIRLOIN  
OF BEEF**

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

All served with roast potatoes, apricot,  
cranberry & chestnut stuffing, pigs in  
blankets and all the trimmings. *gf option*

**PAN-SEARED HAKE** *gf*

Fine beans, golden sultanas,  
parsnip purée and watercress sauce.

## DESSERTS

**TRADITIONAL  
CHRISTMAS PUDDING** *v, gf*

Brandy sauce and clotted cream.

**BLACK FOREST  
CHEESECAKE** *v*

Brandy snap tuille and kirsch syrup.

**COCONUT & HONEY  
PANNA COTTA** *vg option, gf*

Jamaican-poached pineapple and  
banana crisps.

**CHILLED CHOCOLATE &  
ORANGE FONDANT** *v, gf*

Hot toffee sauce, chocolate crackling  
and candied peanuts.

----- *to finish* -----

**COFFEE & TRUFFLES**

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