CHRISTMAS LUNCH

£85.00

AMUSE

Curried lentil, parsnip & apple velouté

STARTERS

Beef carpaccio, parsnip crisp, pickled shallots, parmesan

Dill poached salmon, crayfish & pea dressing, pickled chilli's

Goats cheese & poppyseed mousse, beetroot, pinenut dressing

MAINS

Turkey, roast potatoes, apricot & cranberry stuffing, pigs in blankets, seasonal vegetables, turkey gravy

Pork belly, roast potatoes, apricot & cranberry stuffing, pigs n blankets, seasonal vegetables, mustard gravy

Nori-wrapped ling, saffron potatoes, samphire, clam & mussel chowder

Nut roast, roast potatoes, vegan stuffing, seasonal vegetables, mustard gravy

KIDS LUNCH

£35

STARTERS

Roasted tomato & red pepper soup, toasted focaccia

Crudites, hummus

Cheesy garlic bread

MAINS

Fish goujons, with chips and peas/beans

Mini turkey roast

Margherita or pepperoni pizza

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream

Fruit salad, with mango sorbet

Vanilla/strawberry or chocolate ice cream

Chocolate brownie, vanilla ice cream

DESSERTS

Christmas pudding, mulled berry compote, brandy sauce

Gingerbread crème brûlée, shortbread

Chocolate & cherry tiramisu, cherry compote, vanilla tuile

Petit four gift box

Round off your afternoon in the lounge, a Cornish cheese board and a digestive from the bar will be available

PARTY

£39.50

STARTERS

Chicken & tarragon terrine, spiced apricot chutney, carrot purée, crostini

Salmon gravlax, pea purée, pickled chilli & cucumber, crostini

Mushroom arancini, basil pesto, carrot crisps

MAINS

Turkey, roast potatoes, apricot & cranberry stuffing, pigs in blankets, seasonal vegetables, turkey gravy

Pork belly, roast potatoes, apricot & cranberry stuffing, pigs n blankets, seasonal vegetables, mustard gravy

Nori-wrapped ling, saffron potatoes, samphire, clam & mussel chowder

Nut roast, roast potatoes, vegan stuffing, seasonal vegetables, mustard gravy

DESSERTS

Christmas pudding, mulled berry compote, brandy sauce

Salted caramel cheesecake, hazelnut praline, cinnamon ganache

Clementine posset, candied orange, dark chocolate crumb

BOXING DAY

£40

STARTERS

Smoked duck breast, chicory, poached pear, truffle honey & hazelnut dressing

Grilled mackerel, horseradish crème fraîche, candied beetroot

Wild mushroom & parmesan pithivier, garlic & sage cream sauce, truffle oil

MAINS

Mozzarella & tomato stuffed chicken breast, garlic creamed potato, braised red cabbage, mustard jus

Sea bream, garlic & dill roasted new potatoes, samphire, caper beurre noisette

Butternut, sweet potato & pine nut orzo, crumbled feta, crispy kale

DESSERTS

Blackberry cheesecake, blackberry jelly, orange & mascarpone ice cream

Dark chocolate & espresso set mousse, cherry compote, clotted cream

Sticky toffee pudding, caramel sauce, vanilla ice cream

STARTERS

Seabass ceviche, pickled cucumber, blood orange

Ham hock & mustard tortellini, garlic & pea cream sauce, shallot crisp

Wild mushroom parfait, red onion marmalade, sourdough

MAINS

Pistachio stuffed pork fillet, dauphinoise potato, celeriac & truffle purée, kale, mustard cream sauce

Lemon sole fillets, lobster pressed potato, samphire, nori cream sauce

Pearl barley, sweet potato & sage risotto, artichoke crisps, celeriac & pine nut dressing

NEW YEAR'S EVE

£65

DESSERTS

Apple tarte tatin, salted caramel, mascarpone & white chocolate cream

Mulled berry posset, champagne jelly, candied orange, shortbread

Vanilla crème brûlée, cherry compote, shortbread

New Year's Eve party admission is included, no extra ticket required

CHRISTMAS AFTERNOON TEA

£28.50

SANDWICHES

Turkey, brie & cranberry

Cornish ale chutney & cheddar

Honey roasted ham & dijon mayonnaise

SCONES

Traditional scone & orange & cranberry scone

Cornish clotted cream & strawberry & orange jam

SWEET TREATS

Christmas cake

Pistachio, lime & cranberry macaron

Chocolate & caramel mousse

Red velvet, cinnamon & cherry cake

CHRISTMAS SAVOURY AFTERNOON TEA

£28.50

SANDWICHES

Turkey, brie & cranberry

Cornish ale chutney & cheddar

Honey roasted ham & dijon mayonnaise

SCONES

Cheddar, chive & wholegrain mustard scones

Cornish ale chutney, chive cream cheese

SAVOURY TREATS

Apricot & fig sausage roll

Pigs in blankets, maple & mustard

Salmon & dill cream cheesecake

Beetroot & feta arancini