

Please
ask about
our **children's
festive menu**

Festive Menu

two courses / **£30** / three courses / **£35**



STARTERS

Gin & blood orange cured salmon warm lobster-buttered crumpet, pickled cucumber

Duck liver pâté pickled heritage carrots, rosemary crostini, figgy pudding & Fowey Valley brandy chutney

Thai-style sweet potato soup coconut, lemongrass, chilli, coriander, warm ciabatta (*gao, ve*)

Cornish Blue cheese & comice pear salad frosted walnuts, parsnip crisps, nigella seed dressing (*v, ga*)

Ultimate king prawn cocktail korev Marie Rose sauce, grapefruit, warm sourdough (£3.5 supplement)

MAIN COURSES

Traditional roast turkey sea salt roast potatoes, pig in blanket, Yorkshire pudding, cranberry stuffing, spiced red cabbage, sautéed sprouts, maple parsnips, sage gravy (*gao*)

Roasted butternut squash & chestnut risotto nutmeg, crispy sage (*ve, ga*)

Dill-crusted salmon fillet parsley-crushed potatoes, leeks, caviar & Prosecco velouté (*gao*)

Brie, mushroom & cranberry pithivier sea salt potatoes, Yorkshire pudding, spiced red cabbage, sautéed sprouts, maple parsnips, sage gravy (*v*)

Roasted Wiltshire venison loin gratin potato, Tenderstem® broccoli, juniper & cranberry jus (*ga*) (£5 supplement)

DESSERTS

Chocolate & clementine torte orange compôte, frosted pistachios (*ve, ga*)

Warm Christmas pudding rum, almonds, brandy sauce, redcurrants (*v*)

Blackcurrant Eton mess cinnamon whipped cream, mini spiced doughnut (*gao, v*)

West Country cheese board Tribute pale ale chutney, apple, grapes, spiced walnuts, rosemary crackers (*v, gao*) (£3.5 supplement)

*Dishes may be subject to change. Please inform us of any allergies before placing your order - not all ingredients are listed. We cannot guarantee the total absence of allergens. (*v*) - vegetarian, (*ve*) - vegan, (*ga*) - gluten-avoiding, (*gao*) - gluten-avoiding option available*

