



CHRISTMAS MENU

39 2 COURSES | *Available until 6pm*
47.5 3 COURSES | *Available all day*

STARTERS

Bread and butter

Potted smoked salmon, house pickles, horseradish, watercress
Whipped vegan cream, bitter leaves, pears, chestnut crumb VE
Corneyside Farm salt beef brisket, capers, gherkins, smoked mayonnaise

MAIN COURSES

All served with festive trimmings and condiments

Cornish coast catch of the day, burnt lemon, winter greens
Roast bronze turkey, sage and chestnut stuffing, pigs in blankets,
Madeira gravy, bread sauce
Gnocchi, winter squash, chilli, crispy sage VE

DESSERTS

Dark chocolate festive tart, whipped whiskey cream
Winterberry Eton mess VE
Cashel blue, sweet ginger and celery, Peter's Yard crackers

