



Christmas Lunches

Dining Times 12.30pm or 1.00pm

Starters

Creamed wild mushroom soup, croutons & herb dressing

Warm goats cheese salad, beetroot, balsamic & truffle honey dressing

Crisp Scotch egg, root vegetable slaw, mustard dressing

Mains

Roast turkey, sage & onion stuffing, pigs in blankets, roast potatoes, gravy

Slow roast pork belly, spiced apple gravy, mashed potatoes

Baked fillet of local hake, crushed new potatoes, shellfish bisque

Spiced sweet potato & halloumi nut roast, chickpea stew, tomato & coriander

Served with - Buttered sprouts, carrots & broccoli, crushed parsnip & swede

Desserts

Christmas pudding with vanilla custard

Clotted cream & vanilla panacotta, jasmine, anise & pear compote

Milk chocolate brownie, salted caramel, praline cream

Tea or Coffee

Two Course - £15.00

Three Course - £20.00

Christmas Dinner

Dining Times 7.00pm or 8.00pm



Starters

Creamed wild mushroom soup, croutons & herb dressing

Smoked salmon & cream cheese ballontine, pink grapefruit dressing

Crisp Scotch egg, cured Bayonne ham, celeriac slaw, mustard dressing

Warm goats cheese salad, chicory, beetroot, balsamic & truffle honey dressing

Mains

Roast turkey, sage & onion stuffing, pigs in blankets, roast potatoes, gravy

Slow braised blade of beef, Yorkshire pudding, red wine sauce, roast potatoes

baked fillet of local hake, crushed new potatoes, shellfish bisque

Spiced sweet potato & halloumi nut roast, chickpea stew, tomato & coriander

Served with - Buttered sprouts, carrots & broccoli, crushed parsnip & swede

Desserts

Christmas pudding with vanilla custard & griottine cherries

Clotted cream & vanilla panacotta, jasmine, anise & pear compote, smashed honeycomb

Milk chocolate & salted caramel tartlet, praline chantilly

Plate of four Cornish cheeses, apple chutney, water biscuits, grapes (£4.50 Supplement)

Tea or Coffee

Two Course - £22.00

Three Course - £26.50