

# Christmas Dinner

## Starters

Seasonal soup, truffled wild mushroom & chive (v/vg/gf)

Smoked St Mawes salmon, crème fraîche, bilini & caviar (gf)

Pressed ham & chicken terrine, curried fruit puree, watercress (gf)

## Mains

Roast turkey breast, all the trimmings, roast potatoes, gravy

Slow roast pork belly, pigs in blankets, mashed potatoes

Baked cod fillet, new potatoes, shrimp & caper dressing (gf)

Spiced sweet potato & halloumi nut roast, onion gravy (v)

Served with - crushed carrot & swede, cabbage, sprouts

## Desserts

Christmas pudding, vanilla custard, clotted cream (gf)

Chocolate orange delice, salted caramel cream, honeycomb (gf)

Cheese's, three of our favourite, chutney, crackers, grapes

£29 for two courses | £35 for three courses

