



STARTERS

Loaded Yorkshire Pudding

Creamy tarragon pulled turkey served with a side of red wine gravy - GFO

Roasted Vegetable Soup

Served with focaccia and Cornish butter - GFO,VO,VGO,DFO

Garlic & White Wine Tiger Prawns

De-shelled tiger prawns with a side of focaccia - GFO, VO, DFO

MAINS

Pistachio Crusted Lamb Cutlets

Served with parsnips created three ways & red wine gravy - GFO,DFO

Red Pepper & Tomato Risotto

Served with focaccia and Cornish butter - DFO,VG,V,GFO

Cornfed Chicken Supreme

With boulangerie potatoes, crispy buttered kale & brown butter sauce - GF

Beef Ragu

Pappardelle pasta, topped with gremolata, served with parmesan cheese

Signature Festive Burger

With cranberry & bacon jam, melted brie, rocket & tomato in a toasted brioche bun, served with triple cooked chips & a side of homemade slaw - GFO,DFO,VO,VGO

CARVERY

A selection of locally sourced, slow cooked meats varying between RJ Trevarthen topside beef, roast turkey crown or pork & honey mustard roast gammon.

A choice of fresh vegetables, roast potatoes, herb crusted cauliflower cheese, Yorkshire puddings, cranberry stuffing balls, smokey brussel sprouts & red wine or signature gravy.

Standard | Nut Roast | Vegetable

Additional Sides:

Pigs in Blankets | 5.5 Creamy Cheesy Leeks | 5

DESSERTS

Pistachio & Dark Chocolate Cheesecake

Christmas Chocolate Brownie

Served with Callestick vanilla ice cream & cranberry coulis - DF,VGO,V

Ginger & Walnut Sticky Toffee Pudding Served with custard - DFO,VGO,V

Trio of Sorbet

Three scoops of refreshing sorbet, lemon, raspberry & watermelon - GF.DF.VG.V

Two Courses | £28 per person Three Courses | £34 per person

£10pp deposit on booking | Pre order required



DJ Party Nights | £39 per person

Glass of bubbly on arrival | 3 Course Meal | Decorated Table | Party November | Fri 28 & Sat 29

December | Fri 5, Sat 6, Fri 12, Sat 13, Fri 19, Sat 20
£10pp deposit on booking | Pre order required

