



FESTIVE MENU

Available from 5.30pm-9:30pm

APPETISER

Mixed bread, balsamic oil (v) | Puglian olives (ve) |

STARTERS

Butternut squash soup | red pepper pesto | pomegranate (v) |

Salami | fig | Cornish blue | hazelnut |

Bruschetta | wild mushrooms | walnuts (vg) |

Fritto misto | sweet chilli jam |

MAINS

Topside beef | horseradish sauce |

Turkey crown | cranberry sauce |

Nut roast | almond & cranberry (vg) |

*all served with roast potatoes, Yorkshire pudding, stuffing, roasted vegetables, garlic & thyme gravy

Salmon en croûte | warm tartar sauce | roasted new potatoes & veg |

DESSERTS

Christmas pudding | Crème anglaise (v) |

Chocolate cheesecake | cherry sauce (v) |

Pavlova | fig | lemon sorbet (vg) |

Cornish cheese selection | apple chutney | carta di musica (v) |

3 courses for £34

Pre bookings only



Menu key: (v) Vegetarian | (vg) Vegan |

Some dishes may contain allergens. If you have any dietary requirements, please speak to a member of our team.