

# Christmas

## MENU

2 courses - £32

3 courses - £40

*Includes a glass of fizz on arrival*

### STARTERS

Homemade scotch egg, apple and red onion chutney  
Beetroot cured salmon, horseradish cream, dill, pickled cucumber  
Cauliflower and chestnut soup, garlic croutons, pea shoots

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### MAIN COURSE

Herb-crusted rolled pork loin

Butter roasted turkey

OR

Mushroom and lentil wellington.

All served with roasted Cornish mid potatoes, stuffing, pigs in blankets Yorkshire pudding, seasonal vegetables and rich gravy.

Fish en Papillote

Local seasonal catch, baked Mediterranean style vegetables, lemon zest served with bread and butter

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### DESSERTS

Blackberry Pavlova, clotted cream, Chambord.

'Salame di cioccolato', candied orange.

Cheeseboard: Cornish cheeses, local oatcakes, chef's chutney.

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