
PENVENTON

FESTIVE RESTAURANT MENU

LUNCH

2 Courses £15.50 ~ 3 Courses £18.50

DINNER

2 Courses £17.50 ~ 3 Courses £21.50

includes coffee, mince pies & crackers

MAINS

ROAST TURKEY

stuffing & pigs in blankets

PAN FRIED HAKE FILLET

CORN FED CHICKEN, BACON & ROSEMARY BALLOTINE

white wine sauce

WILD MUSHROOM, CHESTNUT & TARRAGON PITHIVIER (v)

PORT & THYME PORK CHOP

port gravy

FESTIVE TRIMMINGS

*all dishes served with crushed swede & carrot,
roast potatoes & sprouting broccoli*

APPETISERS

SOUP

celeriac & mulled spiced apple (v)

PRAWN COCKTAIL

baby gem, cucumber & bloody Mary dressing

CHICKEN LIVER PARFAIT

Tokaji jelly, tartare pickles & toasted brioche

HONEYDEW MELON

fig, rocket & balsamic (v)

CLASSIC SMOKED SALMON

capers, shallots & crisp bread

DESSERTS

CHRISTMAS PUDDING

brandy sauce & redcurrants

CHOCOLATE, ORANGE & HAZLENUT CAKE

candied orange, chocolate & orange ganache

MULLED WINE POACHED PEAR TRIFLE

white chocolate ice cream

WINTER FRUIT CRUMBLE

traditional custard

CORNISH CHEESE SLATE

Cheddar, blue & brie served with chutney, celery, grapes & biscuits

For special dietary requirements or allergy information, please speak with our staff before ordering. A detailed allergen menu is available on request. Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible 'Cross Contamination' in a kitchen environment. Menu valid from 30th November to 30th December inclusive, excludes 25th December, served lunch Monday to Saturday, dinner ALL Week. Subject to availability. Pre-order's and deposits on tables over 8 people.