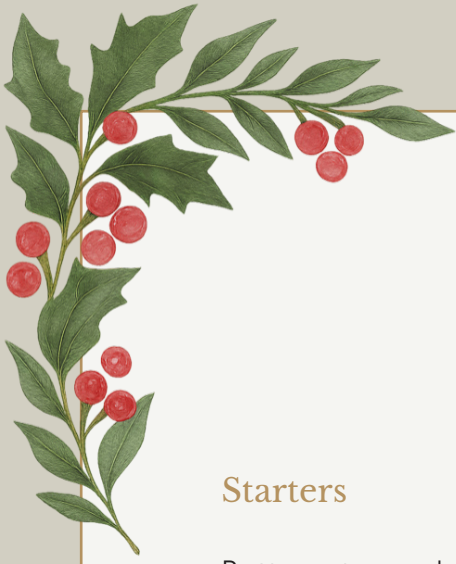




Christmas Eve

Starters

Butternut squash soup, chilli crème fraîche, garlic croûte, herb oil V, VGOR

Vodka cured salmon gravlax, pickled cucumber & dill salsa, cresses

Short rib of beef croquettes, harissa mayonnaise, Parmesan, herb salad

Bocconcini & heritage tomatoes, basil pesto, seeds, rocket V, VGOR

Mains

Pan-fried rump of lamb, dauphinoise potatoes, maple glazed root vegetables, green beans, lamb jus

Chicken supreme, bubble & squeak croquette, corn purée, pancetta ragout

Fillet of hake filled with a prawn & crab mousse, crushed new potatoes, stem broccoli, white wine sauce

Sun-blushed tomato & basil arancini, spinach, rich tomato sauce finished with Parmesan V, VGOR

Desserts

Chocolate mousse, white chocolate crumb, homemade shortbread V

Warm spiced apple & pear crumble tart, crème anglaise V

Black Forest trifle V, VGOR

Cornish cheeses, fruit quince jelly, grapes, artisan crackers V

V - vegetarian | VG - vegan | OR - on request | POA - price on application

For food allergens and dietary requests, please ask a member of the team. A full allergen menu is available on request and online.