

Festive Dining

A feast for the senses...

2 courses - 30.00

3 courses - 34.00

Starters

Roasted red pepper & tomato soup, croutons, herb oil V, VGOR

Prawn & crayfish cocktail, Marie Rose sauce, buttered brown bread

Chicken liver pâté, caramelised red onion compote, crostini

Whipped feta, heritage beetroot, dressed rocket & seeds V, VGOR

Mains

Roast breast of turkey, thyme scented gravy, roast potatoes, cranberry & sage stuffing, pigs in blankets, roasted root vegetables, sprouts

Braised brisket of beef, garlic & herb mashed potatoes, roasted root vegetables, sprouts, red wine gravy

Festive wellington, roast potatoes, sprouts, roasted root vegetables, gravy V, VGOR

Fillet of salmon, white bean cassoulet, samphire

Desserts

Christmas pudding, brandy sauce, redcurrants V, VGOR

Chocolate fudge torte, Cornish clotted cream, honeycomb crumb V

Vanilla & raspberry cheesecake, raspberry sorbet V

Lemon curd tart, fruit coulis, Cornish clotted cream V

To Finish

Tea/coffee and mini mince pies V, VGOR