

Please
ask about
our **children's
festive menu**

Festive Menu

£30 / £35
two courses / three courses



STARTERS

Thai-style sweet potato soup coconut, lemongrass, chilli, coriander, warm sourdough (*ve, gao*)

Classic prawn cocktail crisp gem lettuce, Marie Rose sauce, malted bread, Cornish butter (*gao*)

Cornish Blue cheese & comice pear salad frosted walnuts, parsnip crisps, nigella seed dressing (*v, ga*)

Duck liver pâté pickled heritage carrots, rosemary crostini, figgy pudding & Fowey Valley brandy chutney

MAIN COURSES

From the carvery...

Traditional roast turkey (*gao*)

Honey-glazed roast gammon (*gao*)

Brie & cranberry pithivier (*v*)

From the kitchen...

Roasted butternut squash & sautéed chestnut risotto nutmeg, crispy sage (*ve, ga*)

Grilled seabass gratin potato, creamed leeks, tartare dressing (*ga*)

DESSERTS

Chocolate & clementine torte orange compôte, frosted pistachios (*ve, ga*)

Warm Christmas pudding rum, almonds, brandy sauce, redcurrants (*v*)

Blackcurrant Eton mess cinnamon whipped cream, ginger biscuit crumb (*gao*)

West Country cheese board Tribute pale ale chutney, apple, grapes, spiced walnuts, rosemary crackers (*v, gao*) (£3.5 supplement)

*Dishes may be subject to change. Please inform us of any allergies before placing your order - not all ingredients are listed. We cannot guarantee the total absence of allergens. (*v*) - vegetarian, (*ve*) - vegan, (*ga*) - gluten-avoiding, (*gao*) - gluten-avoiding option available*

