

Christmas Lunch

A glass of prosecco or orange juice on arrival

Let's get started

Roasted Sweet Potato & Chilli Soup

With lemon oil

Creamed Garlic Mushrooms

Served with local sourdough bread

Confit Belly of Cornish Pork

With smoked paprika and BBQ sauce, spring onion and sesame dressing

Children's Tomato Soup

Children's Garlic Bread

The main event

Main courses are served with Roast Potatoes, Brussels Sprouts with Chestnuts, Braised Red Cabbage, Roasted Carrots and Honey Roast Parsnips.

Rolled Crown of Cornish Turkey

With pigs in blankets, stuffing served with cranberry sauce and red wine jus (GF)

Grilled Sea Bass Fillets

With plum tomato, chorizo and garlic stew finished with lemon and chive oil (GF)

Sirloin of Cornish Beef

With Yorkshire pudding and horseradish lentil, butternut squash and cumin wellington and roast onion gravy

Lentil, Butternut Squash and Cumin Wellington (V)

Roast onion gravy

Children's Turkey & Trimmings (GF)

The grand finale

Eton Mess Cheesecake with Raspberry Coulis

Christmas Pudding with Brandy Cream

Chocolate Truffle Torte

Dark Chocolate Sauce & Cornish Vanilla Ice Cream (V) (VG) (GF)

Children's Ice Cream

Children's Chocolate Brownie

To follow

Tea & Coffee and Mini Mince Pies

