



FESTIVE DINNER MENU

Seasonal Soup of the Day with Grilled Sourdough Bread (v)

Duck Liver Parfait with Mulled Fig and Date Chutney, Candied Walnuts and Toasted Brioche

Smoked Haddock and Cod Fishcakes with 'Baconaise' Salad, Lemon and Dill

Tempura Tenderstem Broccoli with Pickled Radish, Charred Broccoli and a Cashew and Sesame Puree (v)

Butter Roasted Turkey, Duck Fat Roast Potatoes, Seasonal Vegetables, Cranberry Sauce, Stuffing and Gravy

Local Venison and Root Vegetable 'Pot Pie', Peppered Cabbage, Thick Chips and Homemade Mustard

Cornish Fish of the Day. Lightly Braised Root Vegetables, Borlotti Beans and Sourdough Crumb

Roasted Crown Prince Pumpkin Risotto, Pumpkin Seeds, Blue Cheese, Wild Rocket and Crème Fraiche (v)

Steamed Christmas Pudding with Fig Sorbet and Brandy Cream

Natural Yoghurt Panacotta with Autumn Fruit Compote, Red Plum Sorbet and Granola

Affogato with Homemade Vanilla Ice Cream

Three Farmhouse Cheeses with Chutney, Crackers and Grapes

Please advise a member of our team if you have any allergies or intollerances

3 courses: £27.50