

Christmas Party Menu

Two Course: £24.50 Three Course: £30.00

STARTERS

Roasted pumpkin and apple soup

Crab cakes - chilli and lime, wasabi mayonnaise

Deep fried brie - lighly dusted with panko bread crumbs, berry port sauce

MAIN COURSE

Seared duck breast - with a plum sauce, potato gallette, baked fig, calvoro nero, roasted chantennay carrots

Roasted salmon fillet - light tomato butter sauce, tender purple sprouting broccoli, pea puree, roasted lemon new potatoes

Stuffed and rolled roast turkey - traditional trimmings

Roasted Persian butternut squash - with kale, pistachio, pommegranite, cranberries & sweet potato wedges **V VG**

DESSERTS

Cornish cheese plate (supp £2.50)

Christmas pudding trifle - sherry, pear, custard, mascapone and cream

Christmas knickerbocker glory - cherries and orange curd

Classic creme brulee - with Baileys

Vegan chocolate salted, caramalized biscuit cheese cake with ice cream V VG

TO BOOK CALL: 01637 830243