



Christmas Party Menu

STARTERS

Roasted winter squash soup, pumpkin seed pesto, homemade focaccia

Citrus cured salmon, cucumber & seaweed salad, labneh, herb scone

Cornish pork & pistachio terrine, celeriac remoulade, toasted sourdough

Roasted Jerusalem artichoke, artichoke velouté, pickled pear, artichoke crisps

MAINS

Slow roasted turkey breast, duck fat roast potatoes, roasted parsnips, carrot & swede mash, red cabbage, brussel sprouts, madeira jus

Wild mushroom & chestnut filo pie, roast potatoes, carrot & swede mash, roasted parsnips, red cabbage, brussel sprouts, gravy

Fillet of Cornish hake, smoked mussel chowder, celeriac, smoked bacon, herb crumb

Slow braised beef cheek, confit king oyster mushroom, Cornish yarg mash, treacle gravy

DESSERTS

Copley Christmas pudding, brandy Anglaise, spiced cranberry compote

Clementine meringue tart, honeycomb, ginger crumble

Dark chocolate delice, mulled wine poached pear, gingerbread

Truffled Cornish brie, homemade malt loaf, pear & ginger chutney, candied walnut

Three of our favourite Cornish cheeses, quince paste, grapes, crackers (£5 supplement)

Tea, coffee & mince pies

£36 Three Courses

£29 Two Courses



Christmas Party Terms & Conditions

Christmas Party Menu available for pre-order only between Friday 27th November and Wednesday 23rd December, excluding Sunday Lunches.

Menu available for groups of 4 or more.

Food pre-order required 1 week prior to reservation.

Card details will be required to confirm bookings. Balance to be cleared on the day of reservation.

Individual cancellations can be made up to 3 days prior to reservation. Where a cancellation is received within the 3 days prior to the booking, full payment will be required.

