

Christmas Party Menu 2017  
November 27<sup>th</sup> – December 23<sup>rd</sup>  
Available 12.00-2.30pm and 5.30-9.00pm

**To start**

Roasted cauliflower soup, parmesan, chive

Raviolo of Newlyn crab, spiced carrot puree, roasted crab butter sauce

Pheasant scotched egg, beer pickled onion, Colston Bassett

Crisp hens egg, salt baked Cornish beetroot, pickled walnut mayonnaise

Coppa ham and cheddar croquettes

**Main course**

Guinea fowl, spiced prune, smoked bacon, parsnip

Roast fillet of Loch Duart salmon, cockles, crème fraiche, chives

Slow braised ox cheek, creamed celeriac, winter greens, ale gravy

Traditional roast Westcountry Turkey, crisp pork belly, spiced cranberry, turkey jus

Wood mushroom, chestnut, hens egg and hollandaise tart, Cornish new potatoes

**Dessert**

Christmas pudding, clotted cream, brandy custard

Baked ginger cake, roasted pear, muscovado ice cream

Mango and passionfruit mousse, lime curd, coconut sorbet

Selection of local cheeses, homemade chutney, quince jelly (£3.50 supplement)

2 courses @ £25.00

3 courses @ £29.00

Early bird offer book a date in the first two weeks of December and get 20% off your food bill

(Offer available Sunday evening through to Thursday evening only)

All bookings require pre orders and a 50% deposit to confirm booking