

Please  
ask about  
our **children's  
festive menu**

# Festive Menu

**£30 / £35**  
two courses / three courses



## STARTERS

**Gin & blood orange cured salmon** warm lobster-buttered crumpet,  
pickled cucumber

**Duck liver pâté** pickled heritage carrots, rosemary crostini,  
figgy pudding & Fowey Valley brandy chutney

**Thai-style sweet potato soup** coconut, lemongrass, chilli, coriander,  
warm ciabatta (*gao*, *ve*)

**Cornish Blue cheese & comice pear salad** frosted walnuts,  
parsnip crisps, nigella seed dressing (*v*, *ga*)

**Ultimate king prawn cocktail** korev Marie Rose sauce, grapefruit,  
warm sourdough (£3.5 supplement)

## MAIN COURSES

**Traditional roast turkey** sea salt roast potatoes, pig in blanket, Yorkshire pudding,  
cranberry stuffing, spiced red cabbage, sautéed sprouts, maple parsnips,  
sage gravy (*gao*)

**Roasted butternut squash & chestnut risotto** nutmeg, crispy sage (*ve*, *ga*)

**Dill-crusted salmon fillet** parsley-crushed potatoes, leeks, caviar &  
Prosecco velouté (*gao*)

**Brie, mushroom & cranberry pithivier** sea salt potatoes, Yorkshire pudding,  
spiced red cabbage, sautéed sprouts, maple parsnips, sage gravy (*v*)

**Roasted Wiltshire venison loin** gratin potato, Tenderstem® broccoli,  
juniper & cranberry jus (*ga*) (£5 supplement)

## DESSERTS

**Chocolate & clementine torte** orange compôte, frosted pistachios (*ve*, *ga*)

**Warm Christmas pudding** rum, almonds, brandy sauce, redcurrants (*v*)

**Blackcurrant Eton mess** cinnamon whipped cream,  
mini spiced doughnut (*gao*, *v*)

**West Country cheese board** Tribute pale ale chutney, apple, grapes,  
spiced walnuts, rosemary crackers (*v*, *gao*) (£3.5 supplement)

*Dishes may be subject to change. Please inform us of any allergies before  
placing your order - not all ingredients are listed. We cannot guarantee the  
total absence of allergens. (*v*) - vegetarian, (*ve*) - vegan, (*ga*) - gluten-avoiding,  
(*gao*) - gluten-avoiding option available*

