

Festive Lunch Menu

Starters

Curried parsnip & apple soup - coriander- parsnip crisps
Smoked ham hock terrine- spiced pear chutney - sourdough
Cured mackerel -marinated beetroot- goat's cheese mouse-hazelnuts

Mains

Turkey paupiette. cranberry & orange stuffing,roast potatoes.braised red cabbage,roasted root vegetables, brussels sprouts, turkey jus
Wild mushroom & lentil nut roast, roast potatoes braised red cabbage, brussels sprouts, roasted root vegetables, veggie gravy
Whole roast plaice, new potatoes, caper & toasted almond beurre noisette, bitter leaf salad

Desserts

Traditional Christmas pudding, brandy sauce, port & cranberry
Dark chocolate crèmeux. salt caramel, chocolate soil
Yoghurt panna cotta, mulled berries, Cornish fairing

If you have special dietary requirements not covered by this menu, please contact Mary Neale (details on booking form), and she will try and arrange alternatives