



The Old School Christmas Menu

Starters

Butternut squash soup with crusty bread *(v)*

Homemade smoked mackerel pate, pickled cucumber and caper salsa, toasted ciabatta

Arancini truffle infused risotto balls with a garlic aioli *(v,vgo)*

Cognac chicken liver Pate, sweet & sour red onion marmalade, toasted sourdough

Mains

Traditional roast turkey, pigs in blankets, sage & onion stuffing and a turkey gravy

Roasted topside of Cornish beef, Yorkshire pudding and red wine gravy

Roasts served with sea salt roasted potatoes, spiced red cabbage, honey carrots and parsnips, sprouts and cauliflower cheese

Fish fillet of the day with puy lentil salsa, parmentier lemon & herb potatoes

Risotto with sweet potato, butternut squash, sage and vegan parmesan *(v,vgo)*

Desserts

Chocolate brownie with vanilla ice-cream *(v)*

Toffee apple & ginger crumble with toasted almond crumb and custard *(v)*

Strawberry and Champagne sorbet with meringues *(v)*

Trio of Cornish Cheeses with chutney (£2 supplement)

2 Courses £33, 3 Courses £40

If you have any food allergy, intolerances or special dietary requirement, please inform us in advance

v = vegetarian vgo = vegan option

An optional 10% gratuity will be added to your bill, all of which goes directly to staff

