



Christmas MENU

STARTERS

Camembert & truffle gougères, black garlic aioli

Duck, orange & cranberry croquette, spiced apple & ginger compote

Smoked salmon & leek tart, pear salad

MAINS

Thyme roasted turkey, chorizo & chestnut stuffing, roasted potatoes, sherry glazed Brussels tops, carrot puree, roasted cranberry jus

Slow roasted crown prince squash, roasted potatoes, sherry glazed Brussels tops, carrot puree, chimichurri

Cornish fish stew with clams, squid, prawns, pan fried cod, saffron aioli

DESSERTS

Traditional Christmas pudding with brandy, almond & orange butter

Chocolate fudge tart, malt cranberry, creme fraiché

Selection of ice creams

*Selection of local cheese, crackers & chutney
(£4 supplement)*

AVAILABLE FROM 2nd December till 22nd December

2 COURSES £30.95
3 COURSES £35



Christmas **BUFFET MENU**

Camembert & truffle gourgers

Pigs in blankets

*Garlic & rosemary roasted new
potatoes*

Chilli & lime king prawn skewers

*Lemon & thyme roast turkey
skewers, chimichurri*

Roast crown prince squash

Christmas slaw

£18.50 per person

Please let a member of the team know if you have any allergies or dietary requirements.



Christmas **CANAPÉ MENU**

Pigs in blankets

Chilli & lime turkey skewers with chimichurri

Camembert & truffle gourgér

Duck crouquette

Pork belly, burnt apple pureé

Roast beef Yorkshire puddings, gravy

Tempura prawns, soy, chilli & lime dip

Smoked salmon tartar on blini

Sesame seared tuna, wasabi mayo

Smoked aubergine pureé, puff pastry, pomegranate

Chocolate brownie

Mini mince pie

Brie & chutney

Choose 5 = £11.95, minimum 25 people



Christmas

DRINKS PACKAGES

Glass of fizz on arrival

Prosecco - £3.80 pp

Festive Fizz - £4 pp

French Royalé - £5pp

*Bucket of beer x 20 Selection of local craft
beer from award winning brewery Only
With Love - £80*

*Bottle of red, white or rosé wine - from
£22 or buy 6 and get one free!*

Sparkling wine - from £24

