



## Christmas Lunch Menu 2024

3 courses £35 per person OR 2 courses £30 per person (both inclusive of VAT)

We use Christmas crackers that raise money for Teenage Cancer Trust

Westcountry ham hock, celeriac remoulade, beetroot, pickles

Whiskey and treacle cured salmon, apple, fennel, cucumber, blini

Cream of leek and potato soup (can be made vegan)



Roast turkey, chestnut and apricot stuffing, pigs in blankets, cranberry sauce, gravy

Grilled supreme of Cornish hake, nut brown butter, capers, prawns

Mushroom and nut roast, onion gravy (Vegan)

All served with a selection of seasonal vegetables and potatoes



Christmas pudding, brandy sauce, Cornish clotted cream  
(Available vegan and gluten free)

Vanilla crème brûlée, shortbread biscuit, plum compote  
(Vegan crème brûlée can be made upon request)

A selection of cheeses supplied by West Country Fruits



Fresh cafetiere of coffee

### Food Allergies, Intolerances and Dietary Requirements

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, nuts, fish and shellfish. Before you place your order, please ask a member of our team about the ingredients in our food. Our chefs are happy to cater for any dietary requirements. All dishes can be made gluten free upon request.

