



Christmas Day Lunch Menu with Live Music

Sparkling Fizz Reception 12 noon / **Lunch Sitting** 12.45pm

4 Courses ~ Adult £95pp / **Child** (3yr-12yr) £50pp

To Start

Spiced Butternut Squash & Coconut Soup (vg, gf)

Toasted coconut

Deep Fried Goats Cheese (v, gf)

Herb & rocket salad, cranberry jam

Dijon & Dill Cured Salmon (gf)

Sweet mustard dressing, watercress, lemon

Chicken, Leek, Mushroom & Prosciutto Terrine (gf)

Spiced Pear, herbs, balsamic

Intermediate

Raspberry Sorbet (vg, gf)

Mains

Locally Reared Roast Turkey (gf)

Pork, thyme, apple & onion stuffing, roasted potatoes, pigs in blankets, roasted brussel sprouts with pancetta, honey roasted parsnips, buttered cumin carrots, roast cauliflower, swede puree, rich gravy

Thyme Roasted Locally Reared Dry Aged Sirloin of Beef

Yorkshire pudding, roasted potatoes, roasted brussel sprouts with pancetta, honey roasted parsnips, buttered cumin carrots, roast cauliflower, swede puree, rich gravy

Grilled Wild Seabass (gf)

Parsley crushed new potatoes, baby turnips, leeks, rainbow carrots, citrus butter sauce

Lentil, Sweet Potato, Butternut Squash & Chestnut Bake (vg, gf)

Roasted potatoes, rainbow carrots, brussel sprouts, roasted carrot & caraway sauce

Desserts

Baileys & Chocolate Trifle (v, gf)

White chocolate sauce, chocolate brownie, meringue

Traditional Christmas Pudding (v, vga, gfa)

Clotted cream, brandy sauce, Cornish fairing biscuit

Nutella & Hazelnut Praline Cheesecake (v, n)

Toasted hazelnuts, coffee sauce

Selection of Cornish Cheese (v, gfa biscuits)

Apple, grapes, celeriac remoulade, fig & apple chutney, cheese biscuits

Fresh Fruit Salad (vg, gf)

Blood orange sorbet

Tea/Coffee & Mini Mince Pies

Allergen Information:

Please make aware any dietary requirements at time of booking. Please note our kitchens work with gluten containing products so we cannot guarantee that our dishes will be free of gluten traces. Some items on the menu may contain genetically modified soya or maize and some of our products may contain nuts or derivatives. Please ask our staff for further information. Menu correct as of 1st April 2026 however we reserve the right to use substitute ingredients/ items based on ingredient/ item availability at the time.

V – vegetarian / **VG** – vegan / **GF** – gluten free / **GFA** – gluten free available / **VGA** – vegan available / **N** – nuts