



FESTIVE Specials

STARTERS

Roasted Vine Tomato & Red

Pepper Soup £8

Topped with a basil cream

Pigs In Blankets £10

On crispy bacon & shredded Brussels sprouts with a cider and wholegrain mustard glaze

Oven Baked Camembert Pot £9

Port caramelised figs, served with garlic & rosemary focaccia

Chef's Special Smoked Salmon & Dill Paté £9.50

With crackers & a rocket and caper salad

DESSERTS

Chef's Homemade Christmas Pudding £7.50

With brandy butter

Grand Marnier Posset £7.50

Served with chocolate cookies

White Chocolate & Raspberry Bread & Butter Pudding £7.50

With ice cream, clotted cream or custard

Selection of Cornish Cheeses £9.50

With crackers, Miner's fig & pineapple chutney & grapes

MAIN COURSES

Roast Turkey £17

With all the trimmings

Roast Beef £17

With all the trimmings

Fish of the Moment

On crushed new potatoes, sun dried tomatoes, capers & olives. Topped with pesto. Served with vegetables

Christmas Pie £17

Turkey & ham hock in a creamy sauce topped with a puff pastry lid. Served with a wild garlic mashed potato, pigs in blankets & vegetables

Cauliflower, Leek & Davidstow

Cheddar Crumble Bake £16

Served with a candied walnut & fig salad & rosemary focaccia

All Christmas parties include a coffee and mince pies.

Pre-orders are required for tables of 8 people and above.

These specials are running throughout the whole of December Monday to Saturday 12pm to 9pm.

