

# FESTIVE MENU

**TWO COURSES**  
**£18.95 PER PERSON**

**THREE COURSES**  
**£21.95 PER PERSON**

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## STARTERS

**SWEET POTATO, SAGE &  
PARSNIP SOUP** *vg option, gf option*  
Cornish bloomer and butter.

**SMOKED SALMON &  
PRAWN FISHCAKE** *gf*  
Quicke's mature Cheddar cheese,  
watercress and horseradish mayo.

**POACHED MULLED WINE  
PEAR SALAD** *vg option, gf*  
Cornish blue cheese, roasted walnuts  
and baby leaves.

**CHICKEN, ORANGE &  
CRANBERRY PÂTÉ** *gf option*  
Mulled sultana purée, citrus crumb,  
clementine butter and warm toast.

## MAINS

**HAND-CARVED  
ROASTED TURKEY** *gf option*  
Roast potatoes, apricot, cranberry &  
chestnut stuffing, pigs in blankets and  
all the trimmings.

**GRILLED SEA BASS FILLET** *gf*  
Crab, saffron & clotted cream risotto  
and crispy leeks.

**SLOW-BRAISED  
BEEF BRISKET** *gf*  
Creamed horseradish mash,  
glazed carrots and seasonal greens.

**BAKED WINTER SQUASH** *vg, gf*  
Nut & cranberry spiked rice with  
wilted greens.

## DESSERTS

**TRADITIONAL CHRISTMAS  
PUDDING** *v, gf*  
Brandy sauce and Rodda's clotted cream.

**VANILLA BEAN  
MOUSSE CAKE** *vg*  
Winterberry compote.

**HOGS BOTTOM LEMON  
CURD & MASCARPONE  
SYLLABUB** *v, gf option*  
Toasted almonds and Cornish farings.

**RASPBERRY &  
CHOCOLATE TART** *vg option*  
Sweet cream and fresh berries.

*v - vegetarian, vg - vegan, gf - gluten free*

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. Menu and prices subject to change.