



Available Fridays and Saturdays throughout December. If another evening suits your party please let us know to see what we can do. Remember our Thursday carvery will be served every Thursday evening from 4.15 pm for a more relaxed feel.

Christmas Menu 2019

Starter a choice of:

Mini Baked Camembert served with crushed cranberry sauce and dipping bread (V)

Homemade Leek and Potato Soup served with a crusty roll (V, GF roll)

Homemade Ham Hock terrine served with wedge of bread and a spiced chutney

Mains a choice of:

Locally Sourced Traditional Roast Turkey Breast served with Garlic Thyme Roasted Potatoes and Festive Trimmings (GF menu changes)

Mediterranean Vegetable Strudel (V)

Locally Sourced Slow Cooked Lamb Shank served with Mustard and Swede Mash, Rich Rosemary and Red Wine Gravy (GF menu changes)

Salmon Fillet served on a Fricassee served with New Potatoes (Chorizo, Potato and Artichoke Heart) (GF no chorizo)

All served with a selection of seasonal vegetables.

Desserts a choice of:

Roasted Toffee and Pecan Roulade

Traditional Christmas pudding served with Brandy Cream Sauce

Lemon Bavarois served with Shortbread Biscuit.

Cornish Cheeseboard (additional supplement of £3)

£29.50 per head

Fancy a boogie? Party Nights: Christmas Menu, DJ and Bar until

12am Saturday 7th December, Friday 13th December, Saturday 14th

December, Saturday 21st December. £32.50 per person

Some of these choices can be made using gluten free ingredients just ask a member of staff for more details. Please notify staff of any food Related Allergies on ordering