



CHILDRENS CHRISTMAS MENU

STARTERS

Baked Cornish Scallops

with Gruyere cheese sauce, garlic and parsley bread crumbs

Smoked Duck (GF, DFO)

with grilled chicory, orange and candied walnuts with blue cheese sauce

Wild Mushroom Soup (GF)

with truffle oil

Cucumber Sticks (V)

with yoghurt

Assorted Fruit (V)

INTERMEDIATE COURSE

Sorbet

MAINS

Westcountry Roast Turkey (GF, DFO)

with Cornish pigs in blankets, homemade sausage meat stuffing

Roast Aged Sirloin of Beef (GFO)

with Yorkshire pudding (GF without Yorkshire Pudding)

Vegan Nut Roast (DF)

with vegan gravy

All mains served with roasted potatoes, traditional homemade gravy and seasonal Cornish vegetables: sprouts with chestnuts, braised red cabbage, Davidstow cheddar cauliflower cheese, glazed Chantenay carrots and roasted parsnips



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DESSERT

West Country Cheeseboard

with homemade chutney, celery, grapes, quince jelly and homemade biscuits

White Chocolate and Clotted Cream Tart

with macerated strawberries and strawberry sorbet

Ginger Sticky Toffee Pudding

spiced butterscotch sauce and vanilla ice cream

Chocolate Brownie Sundae

Two Scoops of Ice Cream