

CHRISTMAS DAY LUNCH

£90pp

£45pp for children under 12

STARTERS

Pan Fried Cornish 'Disco' Scallops

curried cauliflower puree, pickled cauliflower, vadouvan spices, coriander (DFO, GF)

Heritage Beetroot Salad

sumac labneh, toasted pistachios, sweet pickled shallots (V, VGO)

Oak Smoked Tregothnan Venison,

pickled blackberries, hazelnut oat crumble, parsnip puree (GF, DFO)

*

Pink Champagne Sorbet

*

MAINS

West Country Turkey (GFO, DFO)

or

Medium-Rare Roast Beef Sirloin with Braised Ox Cheek Ragout (GFO, DFO)

both served with pigs in blankets, sausage meat, sage and onion stuffing, duck fat roast potatoes, honey and pumpkin seed roasted roots, braised red cabbage, leek and cauliflower cheese bake, chestnut roasted sprouts

Wild Mushroom, Spinach and Jerusalem Artichoke Pithivier (VGO)

served with vegetarian pigs in blankets, sage and onion stuffing, crisp roast potatoes, honey and pumpkin seed roasted roots, braised red cabbage, leek and cauliflower cheese bake, chestnut roasted sprouts

DESSERTS

White Chocolate and Clotted Cream Tart

Christmas spiced strawberries poached in prosecco, strawberry sorbet

Homemade Christmas Pudding

candied orange, brandy sauce (VGO)

Best of West Country Cheeses

Sharpham Cremet creamy goats cheese, cloth wrapped Keens extra mature cheddar, cider rind washed Keltic Gold, Helford Blue, fig membrillo, grapes, chutney, artisan crackers

Dietary Key

GFO - Gluten Free Option | VGO - Vegan Option | DF - Dairy Free | DFO - Dairy Free Option

Please make the team aware of any dietary requirements