

FESTIVE EVENING MENU

Available from Monday - Sunday

1st -23rd December

Parties of 8 guests or more

STARTERS

Sweet Potato Soup (DF, GFO, VG)

lemongrass, lime, coconut, garlic flatbread

Beetroot Cured Sea Trout (DF, GF)

fennel salad, clementine

Game Terrine (DF)

red onion marmalade, croutes

MAINS

West Country Turkey

Medium-Rare Roast West Country Topside Beef

Mushroom and Nut Roast (GFO, DFO)

all served with pigs in blankets, homemade sage and onion stuffing, roast potatoes, roasted roots, buttered sprouts, cauliflower cheese

DESSERTS

Christmas Pudding Spiked Crème Brûlée

cinnamon shortbread

Vanilla Panna Cotta (GFO)

red wine poached pear, oat streusel biscuit

West Country Cheese Plate

chutney, celery, artisan crackers

£38pp

Please make a member of the team aware of any dietary requirements,
GF = Gluten Free / V = Vegetarian / VG = Vegan

When dining at The Cornwall, a discretionary service charge of 10% will be added to your bill, which is shared in full with our team. (Restaurant and Tea Room only.)