



CHRISTMAS LUNCH MENU

£35 PER PERSON

MAIN COURSES

Roast turkey & Pork Stuffing Ballentine

Pig in blanket, Thyme potato terrine

Sauté brussel sprouts with cranberries, chestnuts & crispy sage
roast carrot & parsnip, cranberry compote & turkey gravy

Trio of Beetroot Tartlet GF/V

Warm beetroot mousse, pickled candy beetroot
golden beetroot puree, kale, feta & roasted pistachio (Vegan option available)

Pan Seared Local Hake GF

Thyme potato terrine, Jerusalem artichoke puree
Fowey river mussels, samphire, burnt leek oil

TO FINISH

Christmas Pudding VG

Brandy cream, redcurrant compote

Duchy crab apple Brulee GF

Roasted pecans, Duchy rosemary shortbread

Mince Pies

FOR MORE INFORMATION PLEASE ASK A MEMBER OF THE TEAM OR YOU CAN BOOK ONLINE

ALLERGIES/ SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra options. We are dedicated to safely providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.