CHRISTMAS LUNCH MENU

£35 PER PERSON

MAIN COURSES

Roast turkey & pork stuffing ballotine
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.