

CHRISTMAS LUNCH MENU

SERVED FROM 12 NOON EVERY DAY
£30 PER PERSON

MAIN COURSES

Roast turkey & all the trimmings

Sage & onion stuffing, pig in blanket, thyme roasted potatoes. Served with roast carrot & parsnip, Brussels sprout gratin, cranberry compote & turkey gravy
GF

Soupe de Poisson

Classic roasted fish soup, rouille, grilled caraway focaccia & Cornish gouda

Baked root vegetable & wild mushroom Wellington

Wilted greens, sauce soubise & roasted chestnuts VG

TO FINISH

Duchy crab apple & Nursery gin trifle

Duchy crab apple & our very own gin jelly, toasted almonds

Classic caramelised lemon tart

Cornish clotted cream, raspberry & vanilla compote V

Baileys Tiramisu

The Venetian classic with a Bailey's and espresso compote V

Mince Pies

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.