

CHRISTMAS SUPPER MENU

SERVED FROM 5.30PM
£35 PER PERSON

Espresso Cup Welcome

Soupe de Poisson & Cornish Gouda Crouton
Or

Truffled Cannellini Bean Soup & Rosemary Crouton VG/GF

MAIN COURSES

Slow Cooked Beef Featherblade

Roasted garlic & toasted hazelnut celeriac mash, caramelised shallot & sprout tops GF

Parma Ham Wrapped Monkfish

Peppered creamed leeks & thyme potato rosti, red pepper sauce GF

Roasted Cauliflower Steak

Citrus braised chicory, sweet potato puree, candied pecans & chimichurri GF/VG

TO FINISH

Mont Blanc Tart

The Parisien classic, with added sparkle. Sweetened chestnut puree, vanilla cream & meringue V

Black Forest Yule Log

Double chocolate, Cornish cream & cherry brandy compote V

Port Potted Stilton

Duchy crab apple jelly & rosemary crisp bread, celery, Cox's Orange Pippin apple

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.