

Boxing Day Lunch

STARTER

Roast Parsnip & Apple Soup

Sage cream, crispy onion crumb G, D, C

Turkey, Ham & Stuffing Croquette

Cranberry ketchup, winter leaves G, E, D, SU

Potted Smoked Mackerel

Horseradish creme fraiche, pickled cucumber,
toasted sourdough F, D, G, SU

Cornish Blue, Pear & Walnut Salad

Rocket, pickled celery, cider dressing D, N, C, SU

2 COURSE

3 COURSES

£34

£42

per person

MAIN

Turkey, Ham & Leek Pie

Butter puff pastry, creamed mash,
winter greens, turkey gravy G, E, D, C, SU

Glazed Ham, Fried Duck Egg & Bubble and Squeak

Piccalilli, mustard cream sauce E, D, M, SU

Roast Cornish Hake

Crushed potatoes, smoked haddock chowder sauce,
leeks, sea herbs F, D, C

Leek, Potato & Cornish Blue Pithivier

Buttered greens, roasted onion gravy G, E, D, C, SU

DESSERT

Panettone Bread & Butter Pudding

Vanilla custard G, E, D, SU

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream G, E, D

Chocolate & Hazelnut Brownie Sundae

Chocolate sauce, praline crumb, clotted cream ice cream G, E, D, N, SO

Selection of Westcountry Cheese

Mulled chutney, artisan biscuits D, G, SU

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS CR - CRUSTACEAN C - CELERY N - NUTS
F - FISH SU - SULPHUR DIOXIDE S - SESAME SO - SOYA P - PEANUTS L - LUPIN