

## FESTIVE LUNCHES

£34 per person

## T O S T A R T

Homemade Winter Vegetable Soup served with Freshly Baked Bread Roll

Stuffed Field Mushroom with Stilton & Walnut Bruschetta

Cranberry and Brie Tartlets with Bacon and Onion

Prawns with Fennel, Sundried Tomatoes and Olives with a Chili
Lime Dressing

## MAINS

Traditional Roasted Fresh Turkey with Bacon Roll, Chipolatas, Chestnut Stuffing and Cranberry Sauce

Roast Joint of Beef, Yorkshire Pudding, Red Wine Gravy and Horseradish

Oven Baked Fresh Hake with a Chilli, Lime Salsa and Tomato Red Pepper

Coulis Roasted Vegetable Strudel with Herb Gravy

All Served with Roasted Potatoes & Glazed Carrots

## TO FINISH

Warm Christmas Pudding with Homemade Brandy Sauce

Rich Dark Chocolate Torte set on a Pecan Biscuit Base with Orange Syrup & Caramelised Slice

Vanilla Ice Cream with Warm Caramel Sauce and Clotted Cream

Plate of Cornish Mature, Yarg and Blue Cheese with Chutney, Celery
and Biscuits

T&Cs: Available from December 1st to December 23rd. Minimum parties of 6. Full payment is required at the time of booking. Available for lunch or dinner bookings. Pre-booking is essential.