

# Christmas Party Menu

2 Courses £23.50

3 Courses £27.50

## Starters

Sweet Potato and Shallot Bhaji with Curried Chutney and Yoghurt (V/VG) (GF/DFO)

Chicken Liver Parfait with Caramelised Onion Chutney  
and Olive Oil Toast (GFO)

Panko Crumbed Lemon Sole Goujons with Tartare Sauce and Crispy Capers

Smoked Mackerel Pate with Marinated Beetroot  
and Olive Oil Toast (GFO)

## Main Courses

8hr Rolled Slow Cooked Belly Pork with Clotted Cream Mash, Savoy Cabbage,  
Smoked Bacon, Roasted Apple and Jus (GF/DFO)

Pan Fried Sea Bass Fillets with Lobster Butter,  
Saffron Potatoes and Fresh Samphire (GF/DFO)

Newlyn Crab Twice Baked Parmesan Souffle  
with Rosemary and Sea Salt Fries

Wild Mushroom Risotto with Truffle Oil and Parmesan Crisps (V/VGO) (GF/DFO)

## Desserts

Caramelised Rice Pudding (GF)

Vanilla Crème Brûlée (GF)

Chocolate Pavlova with Maple Spiced Pears and Vanilla Mascarpone

***\*Available 1<sup>st</sup> November – 20<sup>th</sup> December Inclusive  
Lunch and Dinner  
Minimum 6 people***

Please inform us of any dietary requirements or food allergies before ordering.  
We hope you enjoy the food and service. We add a discretionary 10% Service Charge to your bill.