Christmas Menu

Starters

Roasted Cauliflower, Cumin and Coconut Soup
Curried rapeseed oil VG, NCGO, NF, DF

Cornish Pork Terrine
Eden-grown apple and cider chutney, pickled vegetables, winter leaves, char-grilled focaccia NCGO, DF, NF

Beetroot Cured Cornish Trout
Burnt orange and cucumber salad, beetroot ketchup, horseradish crème fraîche, dill oil, sourdough croutons NCGO, DFO, NF

Mains

Squash, Chestnut, Lentil and Chickpea Roulade
Celeriac and sweet potato purée, sage, parsnip crisps, port and mushroom jus VG, NCGO, NF, DF

Roasted Westcountry Turkey
Pen'n'tinny sausage, crisp prosciutto, cranberry, caramelised onion and sage stuffing, turkey gravy NCG, DF, NF

Roasted Cornish Hake
Sweet fennel purée, oyster mushrooms, winter greens, slow roasted tomato and saffron sauce NCG, DFO, NF

All served with roasted Cornish potatoes and winter vegetables

Desserts

Coconut Panna Cotta
Caramelised pineapple and mango, rum syrup, toasted coconut flakes, lemon balm NCG, VG, DF, NF

Mulled Wine Poached Pear Compote
Gingerbread crumb, Roskilly's raspberry and yuzu sorbet VG, DF, NCG, NF

Traditional Christmas Pudding
Brandy cream sauce NCGO

Dark Chocolate and Cornish Sea Salt Tart
Chocolate soil, mascarpone and orange ice cream NCGO

VG - Vegan | V - Vegetarian | NCG - Not Containing Gluten
DF - Dairy Free | NF - Nut Free | O - Option available on request