



VEGAN & VEGETARIAN CHRISTMAS LUNCH OR DINNER

£67.00
MINIMUM 10 PEOPLE

Assorted warm bread rolls *(vg, v)*

STARTERS

Roasted heritage pumpkin soup, butternut squash crisps, toasted pumpkin seeds *(vg, gf)*

or

Truffled wild forest mushroom soup *(vg, gf)*

or

Chicory, candied walnuts, toasted pine nuts salad with honey mustard dressing *(v, gf)*



MAINS

Ratatouille, roast butternut squash purée, confit cherry tomato,
toasted pine nuts & truffle mashed potato *(vg, gf)*

or

Roast cauliflower risotto, pickled sultanas, deep-fried capers, crispy sage, tender pea shoots *(vg, gf)*

or

Beetroot risotto, bean curd, toasted pumpkin seeds, herb oil & tender pea shoots *(vg, gf)*



DESSERTS

Bitter chocolate tart, wild cherries *(vg, gf)*

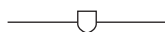
or

Pineapple & chilli carpaccio with coconut sorbet *(vg, gf)*

or

Seasonal fruit *(vg, gf)*

Mince pie



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie
& Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£18.75 PER PERSON

Coffee, tea & tisanes
£6.25 PER PERSON

Mulled wine
£12.75 PER PERSON

(vg: vegan | gf: gluten free)



CHRISTMAS LUNCH OR DINNER

£75.00
MINIMUM 10 PEOPLE

Assorted warm bread rolls *(vg, v)*

STARTERS

Truffled wild forest mushroom soup *(vg, gf)*

or

Chicory & Comice pear salad, Clawson Stilton, candied walnuts, toasted pine nuts, honey *(gf)*

or

Ham hock terrine, Durrant's homemade piccalilli & grilled sourdough



MAINS

Ratatouille, roast butternut squash purée, confit cherry tomato,
toasted pine nuts & truffle mashed potato *(vg, gf)*

or

Pan-seared Cornish cod fillet, braised Beluga lentils,
black cabbage, heritage baby carrots, herb oil *(gf)*

or

Roast supreme of guinea fowl, curly kale, chestnuts,
butternut squash purée, tarragon sauce *(gf)*



DESSERTS

Christmas pudding with brandy butter

or

Bramley apple & ginger crumble, vanilla ice cream

or

Lemon posset, mulled wine berries compote, shortbread

Mince pie



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie
& Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£18.75 PER PERSON

Coffee, tea & tisanes
£6.25 PER PERSON

Mulled wine
£12.75 PER PERSON

(vg: vegan | gf: gluten free)



CHRISTMAS LUNCH OR DINNER

£90.00
MINIMUM 10 PEOPLE

Assorted warm bread rolls (*vg, v*)

STARTERS

Duck terrine, quince gel, celeriac remoulade, brioche, spiced plum chutney

or

Mixed heritage beetroot salad, Rosary Goats Ash cheese, candied walnuts, toasted pine nuts (*gf*)

or

Scottish smoked salmon, caper berries, shallots & pea shoots, Melba toast



MAINS

Pan-fried stone bass fillet, saffron mashed potato, tenderstem broccoli, cherry vine tomato confit, Champagne sauce (*gf*)

or

Roast Gressingham honey duck breast, wilted spring greens, herb-glazed baby carrots, braised shallot & orange red wine sauce (*gf*)

or

£10.00 SUPPLEMENTARY CHARGE PER PERSON

Norfolk Bronze turkey breast, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussels sprouts and chestnuts, honey-roast parsnips and carrots, cranberry sauce, bread sauce, turkey gravy



DESSERTS

Christmas pudding with brandy butter

or

Bitter chocolate tart, wild cherries (*vg, gf*)

or

Orange vanilla crème brûlée & shortbread

Mince pie



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£18.75 PER PERSON

Coffee, tea & tisanes
£6.25 PER PERSON

Mulled wine
£12.75 PER PERSON

(*vg: vegan | gf: gluten free*)



CHRISTMAS LUNCH OR DINNER

£110.00

MINIMUM 10 PEOPLE

CARVED IN THE ROOM FROM THE SILVER TROLLEY

Assorted warm bread rolls *(vg, v)*

STARTERS

Twice-baked Cornish Kern cheese soufflé, chive sauce

or

Cured dill salmon, pickled cucumber, horseradish cream, salmon roe & toasted rye bread

or

Pan-fried king scallops, caramelised shallot purée, black pudding & crispy Parma ham, herb oil *(gf)*



MAINS

£10.00 SUPPLEMENTARY CHARGE PER PERSON

Norfolk Bronze turkey, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussels sprouts and chestnuts, honey-roast parsnips and carrots, cranberry sauce, bread sauce, turkey gravy

or

Herb crusted rack of lamb, creamed truffle mashed potato, wilted spring greens, herb-glazed baby carrots, rosemary sauce

or

Pan-fried halibut fillet, glazed salsify, celeriac purée, buttered leeks, Avruga caviar & Champagne sauce



DESSERTS

Christmas pudding with brandy butter

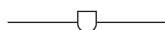
or

Orange vanilla crème brûlée & shortbread

or

Panna Cotta, mulled wine berries compote, almond tuiles

Mince pie



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£18.75 PER PERSON

Coffee, tea & tisanes
£6.25 PER PERSON

Mulled wine
£12.75 PER PERSON

(vg: vegan | gf: gluten free)