



# CHRISTMAS LUNCH

Festive 2 Course | 25.00

## Main Course

Traditional Roasted Cornish Turkey | Chestnut Stuffing | Pigs in Blankets |  
Cranberry Sauce **DJG**

Butternut Kale & Apricot Bake | Port Wine, Orange & Cranberry Sauce **VG**

## Dessert

Steamed Christmas Pudding | Clotted Cream or Brandy Sauce **DJEG**

Festive Old English Port Wine Trifle **DJEG**

Cornish Ice Cream Fudge Sundae **DJEG**

Raspberry & White Chocolate Meringue Roulade **DJE**

Fresh Filter Coffee or Tea

& After Dinner Chocolate



# CHRISTMAS LUNCH

Festive 3 Course | 32.00

## Starters

Cream of Winter Vegetable Soup **V|D|G|C**

Ham Hock Terrine | Red Onion Marmalade | Home Baked Crusty Bread **G**

Chilled Fan of Honeydew Melon | Raspberry Coulis **VG**

## Main Course

Traditional Roasted Cornish Turkey | Chestnut Stuffing | Pigs in Blankets |  
Cranberry Sauce **D|G**

Grilled Supreme of Salmon | Bearnaise Sauce | Cornish New Boiled's **V|D|E**

Roasted Butternut Kale & Apricot Bake | Port Wine, Orange & Cranberry  
Sauce **VG|GF**

## Dessert

Steamed Christmas Pudding | Clotted Cream or Brandy Sauce **D|E|G**

Festive Old English Port Wine Trifle **D|E|G**

Cornish Ice Cream Fudge Sundae **D|G**

Raspberry & White Chocolate Meringue Roulade **D|E**

Fresh Filter Coffee or Tea

& After Dinner Chocolate



# DIETARY & ALLERGEN INFORMATION

Please note that all dishes may contain traces of allergens. Food prepared at the Hotel is made in an environment where traces of nuts and other allergens may be present. If you have any concerns, allergies, or dietary requirements, we kindly ask that you notify the Hotel prior to your reservation date.

Whilst we do our very best to accommodate all of our guests needs, we can not guarantee any dish will be completely allergen free.

## Allergen Key

D= Dairy | G= Gluten | M= Mustard | E= Egg | M= Molluscs  
CR= Crustacean | C= Celery | N= Nuts | F= Fish | SU= Sulphur Dioxide  
S= Sesame | SO= Soya | P= Peanuts | L= Lupins | VG= Vegan |  
GF= Gluten Free | V= Vegetarian



# BOOKING TERMS & CONDITIONS

- All bookings require a £10.00pp deposit to secure reservation & date.
- For all December Bookings deposits must be paid by November 20<sup>th</sup>
- For any November bookings all deposits must be paid by October 20<sup>th</sup>
- Final balance must be completed on reservation date.
- Pre- Orders are required for all reservations 10 days prior to date
- The hotel must be notified prior to date of any dietary requirements or allergies
- All Christmas functions include – Xmas Crackers, Festive Table Decoration, Festive Music, Festive Napkins
- To make a booking and confirm a date please contact a member of the hotel's reservation team

## Cancellation Terms

- Please note that any cancellations 1 week before date, deposit will be used towards final balance.
- Any cancellations on the day will be fully charged & included in the final balance.