



# Christmas Get Togethers

## 3 Course Menu 2018

Cumin-spiced winter vegetable soup, garlic & rosemary oil, griddled sourdough

Cornish charcuterie mezze board, hummus, olives, bread, beetroot syrup

Sea-salt & cracked pepper crispy squid, garlic aioli

\*\*\*\*\*

Golden roasted free-range field turkey with Canara farm veggies, duck-fat roasties, rosemary & cranberry stuffing, pig-puds, pan gravy

Smoked salmon linguine, capers, peas, parmesan, pesto, clotted cream

Baked field mushrooms, Cornish blue cheese, pistachio & walnut crumb, rosemary roasted potatoes, Canara farm veggies, thyme & cranberry jus

Crispy fried, super-sustainable Newlyn hake, sea-salt & vinegar mash, warm tartar sauce

\*\*\*\*\*

Chocolate brownie sundae, brownie chunks, ice-cream, fudge sauce, smashed After Eights

Traditional Christmas pud, clotted cream brandy sauce

Clementine bread & butter pudding, tangy marmalade, vanilla ice-cream

**£25 per person**

AVAILABLE: Friday 7<sup>th</sup>, Saturday 8<sup>th</sup>, Friday 14<sup>th</sup> & Saturday 15<sup>th</sup> December. 50% deposit payable to confirm booking; remainder payable 14 days prior to event with pre-order of food.

Please ensure we have your email and telephone details.