



# Christmas Day Lunch

## NIBBLES

### Local artisan bread

Homemade Christmas spiced butter

## TO START

### Christmas salad | GF DFO VGO

roasted carrot, satsuma, pomegranate, roast chestnuts, medjool date and buffalo mozzarella with spiced orange dressing

### Cornish crab salad | GFO DF

pickled cucumber, baby peppers, bitter leaves, lemon dressing, focaccia croûte

## THE MAIN EVENT

### Roasted free range Cornish turkey breast | GFO DFO

duck fat roast potatoes, pigs in blankets, Brussels sprout choucroute, root vegetable gratin, braised red cabbage, winter greens, cranberry sauce, turkey gravy

### Mushroom & nut wellington | GFO DFO

roast potatoes, Brussels sprout choucroute, root vegetable gratin, braised red cabbage, winter greens, cranberry sauce, vegetable gravy

## DESSERT SELECTION

*Served in the Garden Kitchen*

### Traditional Christmas pudding with brandy sauce | DFO VGO

### Lemon & passionfruit meringue pie

### Hot chocolate mousse | GF

### Mince pies | DFO GFO VGO


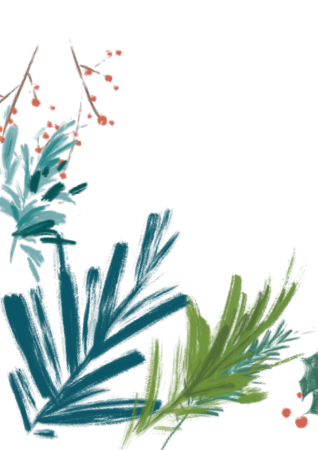
### Christmas cake

### Crème brûlée | GF

## CHEESE

### Celebration of Westcountry cheeses | GFO

with all the sides, biscuits, chutney & fruit



*All our food is freshly prepared and cooked to order. If you have any allergies or specific dietary requirements, please inform a member of our crew who will advise of ingredients used.*