

FESTIVE MENU

TWO COURSES

£18.95 PER PERSON

THREE COURSES

£21.95 PER PERSON

STARTERS

SMOKED SALMON & PRAWN FISHCAKE *gf*

Quicke's mature Cheddar cheese, watercress and horseradish mayo.

ROASTED SQUASH RISOTTO *vg, gf*

Crispy sage and squash croutons.

CHICKEN, ORANGE & CRANBERRY PÂTÉ *gf option*

Mulled sultana purée, citrus crumb, clementine butter and warm toast

DEEP-FRIED CHICKEN WINGS *gf*

Sprout slaw and toasted sesame.

*v - vegetarian, vg - vegan,
gf - gluten free*

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. Menu and prices subject to change.

MAINS

BONED & ROLLED BUTTERED TURKEY *gf option*

Rosemary & duck fat roast potatoes, sprouts, braised red cabbage, seasonal greens, stuffing, pigs in blankets and gravy.

BRAISED FEATHERBLADE OF BEEF *gf*

Thyme mash, balsamic shallots, heritage carrots.

FESTIVE BURGER *gf option*

6oz burger, cranberry sauce, Camembert, smoked streaky bacon, sage & sea salt fries.

CREAMY RIGATONI PASTA *vg option*

Peas, shredded spouts, broccoli, basil cream sauce, crispy onions.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING *v, gf*

Brandy sauce and clotted cream.

VANILLA BEAN MOUSSE CAKE *vg*

Winterberry compote.

HOGS BOTTOM LEMON CURD & MASCARPONE

SYLLABUB *gf option*

Toasted almonds and Cornish farings.

SALTED CARAMEL PROFITEROLES

Rich chocolate sauce.