



Christmas Menu

Starters

Garlic Mushroom & Yarg Tartlet

Seasonal Soup with Coombeshead Sourdough & croutons

Beetroot cured Gravlax

Chicken Liver Pate on Rye Bread with Onion Marmalade

Mains

Slow cooked Beef Brisket, red wine jus, Horseradish cream & Yorkies

Turkey Pancetta escallops, apricot stuffing & cranberry orange relish

Creamy Fish pie with broccoli & spinach

Cheese & Parsnip Roulade with stuffing & cranberry orange relish

**served with roast potatoes, sauté red cabbage, pancetta & chestnut spouts & honeyed
parsnips & glazed carrots**

Desserts

Jericho's apple mincemeat & nut Strudel

Hazelnut Chocolate Tart with orange & cinnamon

Lemon mousse

Cornish Cheeseboard, crackers, pear & chutney

Homemade Chocolate Truffles

2 courses £19.95 3 courses £25.95

Please inform a member of staff of any intolerances or allergens

