

# **OUR SET MENU**

2 COURSES £30

3 COURSES £36

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**FESTIVE MENU 2025** 

### **STARTERS**

King prawn cocktail (NGCO)
Gem lettuce, Marie rose sauce, tomato, crusty bread

Spiced winter squash soup (vGO)(NGCO)
Crème fraiche, chunky bread, sea salt butter

Pan seared scallops (NGCO) spiced crab sauce, marinated harissa tomato (£4supplement

Roasted beetroot tart (v) Whipped goats cheese fondue, thyme, toasted hazelnuts

Venison & black pudding Scotch egg Celeriac remoulade, winter leaves

## **MAINS**

Roast turkey (NGCO)

Ruffled roast potatoes, honey roasted carrots & parsnips, Brussel sprouts, braised red cabbage, buttered savoy, pig in blanket, Yorkshire pudding, cranberry sauce & as much gravy as you like

Roasted pork belly (NGCO)

Ruffled roast potatoes, pear puree, pan fried Brussel sprouts with pancetta, crispy kale, red wine jus

Luxury fish pie

King prawn, smoked salmon, haddock, creamy dill sauce, Parmesan mashed potato, buttered savoy & Brussel sprouts

8oz Sirloin steak (NGCO)

Cooked to your liking, chunky chips, cherry vine tomatoes (£5supplement)

Wild mushroom & truffle tart (VGO)

Spring onion mashed potatoes, pan fried King oyster mushroom, crispy onions, braised red cabbage

# **DESSERTS**

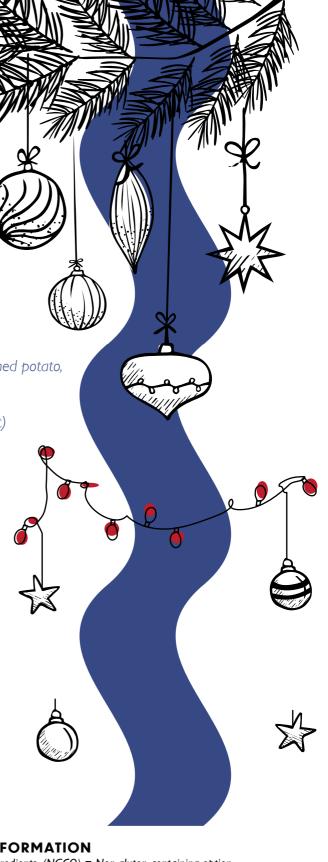
Christmas pudding (v) Almond brittle, brandy sauce, clotted cream

Amaretto chocolate torte (V)(NGCO)
White chocolate ice cream, vanilla bean shortbread

Raspberry sorbet (VGO)(NGCO) Fresh berries, candied almonds

Limoncello & blackberry trifle (v) Whipped cream, lemon curd, toasted almonds

Mulled wine & mince pies (v) Cornish clotted cream



### **ALLERGEN & DIETARY INFORMATION**