



**Tuesday 3<sup>rd</sup> December 2019 – Saturday 21<sup>st</sup> December 2019**  
**Available Lunch & Evening & Christmas Eve Lunch 11:30am – 2pm**

**Starters**

**Homemade Soup** – Served with Homemade Bread  
**Garlic Mushroom** - Toasted Trewithen Bread & Spiced Chutney  
**Curried Polenta** - Red Wine Reduction, Shallots, Leeks & Mushrooms  
**Patatas Bravas** - Sautéed New Potatoes, Spiced Tomato Sauce & Micro Salad  
**Beetroot & Tomato Carpaccio** - Vegan Feta Cheese, Toasted Nut Crumb & Herb Dressing

**Mains**

**Roasted Squash & Aubergine Nut Roast** - Red Cabbage Puree, Roast Potatoes, Red Wine Sauce & Vegetable Medley  
**Red Thai Curry** - Peppers, Courgette, Wilted Greens, Aubergine with Coconut Sticky Rice & Salad Garnish  
**Indian Potato Cakes** - Mushroom, Spring Onion & Kale Fricasse & Madras Sauce  
**Pea & Mint Risotto** - Topped with Onion Bhaji, Spiced Salsa & Side Salad  
**Roasted Mushroom & Beetroot** - Sautéed Cabbage, Toasted Nuts, Balsamic & Red Wine with Vegetable Medley

**Dessert**

**Chocolate Duo** - Date & Almond Brownie, Raspberries & Chocolate Sorbet  
**Local Apple Crumble** - Topped with Nut Crumb & Vanilla Bean Ice Cream  
**Vegan Crunchie** - Soya Truffle & Cinder Toffee, Nut Crumb & Raspberry Sorbet  
**Boozy Sorbet** - Prosecco & Strawberry, Cassis & Pimms with a Fruit Garnish

**Followed by Selection of Teas & Coffee**

**2 Courses - £24 3 Courses - £30**

**We endeavour to cater for all diets/allergies, so please speak to a member of team, we'll be happy to help**

