

Starters

ROASTED CELERIAC SOUP

Served with crème fraiche, parsnip and beetroot crisps and sprinkling of fresh chives.

PEAR & GORGONZOLA SALAD

Warm sliced pear salad on chargrilled baby gem lettuce heads with crumbled and melted gorgonzola.

CURED SALMON PASTRAMI

Cured salmon coated in a pastrami spice served with dressed salad and a poached egg.

PORK & BLACKPUDDING TERRINE

Served with toasted chestnuts, piccalilli and sour dough bread.

Mains

LEMON POACHED HALIBUT

Cornish halibut fillet poached in lemon oil and pink peppercorns, with confit cucumber and dill.

PANEE XMAS CHICKEN

Panee organic chicken breast with crispy pancetta, bread sauce and cranberry jelly.

SLOW ROASTED BELLY PORK

Beach style slow roasted belly pork, crunchy crackling with a mulled BBQ sauce.

LOUKI'S MUM'S VEGETABLE MOUSSAKA

A twist on the Greek classic, with layered and delicately spiced mixed vegetables covered in a rich creamy sauce and baked until golden brown.

Desserts

BOOZY EDEN MESS

Chunks of rum and raisin brownie with handmade festive ice creams, Eden's meringue (made by Sam's daughter), topped with festive nuts and a drizzle of Baileys.

CHEESE BOARD

Trio of Cornish made cheeses with gourmet crackers and quince jelly.

YULE TIME PANNA COTTA

Homemade vanilla panna cotta topped with mixed winter berries, a drizzle of Grappa and a crunchy biscotti on the side.

3 Courses For £24.95