

# *Christmas at the Barn*



Celeriac apple soup

Turkey & pancetta terrine - cranberry chutney & homemade soda bread

Jerked cured smoked salmon, orange fennel pickle, saffron aioli.

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Date and raisin stuffed pork shoulder.

Cod en papillote

Beetroot, squash & pistachio wellington

Fillet steak, clementine & cranberry butter, burnt onions (+7)

*All served with baby garlic roasties, red cabbage, carrots, sprouts*

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Cornish blue cheese, candied walnuts, oatcakes (+ 4)

Christmas pudding, brandy snaps & cointreau cream.

Sticky toffee pudding, rum sauce, vanilla ice cream

Bbq roasted plums, prosecco jelly & meringue

2 courses 27

3 courses 33

*Please note that we will require a deposit of £10 per person.*

*All of our ingredients are sourced locally from the best Cornish suppliers.  
Our dishes are prepared daily by our head chef Neal Hosking and his team.*