

# PENMORVAH MANOR

## *Festive Celebrations*

Parsnip & Chestnut Soup (vg, gf)

Smoked Trout & Celeriac Remoulade (gf)

Rocket Salad

Pressed Ham Hock & Leek Terrine (gf)

Penmorvah Chutney

Chilled Watermelon, Ricotta & Honey Salad (v)

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Traditional Roast Turkey (gf)

Sage & Onion Stuffing, Pig-in-Blanket, Cranberry Sauce

Braised Venison with Redcurrants & Port (gf)

Horseradish Mash

Fillet of Salmon (gf)

Basil Polenta, Tapenade Dressing

Roasted Butternut Squash (vg)

Spinach & Ricotta Glaze

*Served with Seasonal Vegetables*

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Dark Chocolate Tart

Burnt Orange Cream

Blackcurrant Panna Cotta

Ginger Tuile

Traditional Christmas Pudding (vg,gf)

Brandy Sauce

Fresh Fruit Salad (vg,gf)

Cornish Clotted Cream

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*2 Course Lunch £26pp // 3 Course Lunch £30pp*

*2 Course Dinner £30pp // 3 Course Dinner £34pp*

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*English Breakfast Tea, Fresh Filter Coffee & Mini Mince Pies*

*Additional £3.00pp*

*(If opting in for this, all guests will be charged the supplement)*

**Food Allergy Notice** Please be advised that food prepared here on the premises may contain the following ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish

For special dietary requirements or allergen information, please speak to a member of the Hospitality team.