



ST MAWES HOTEL
& RESTAURANT
— CORNWALL —

2 courses 30 . 3 courses 38

To start

Truffled celeriac velouté

-

Oak smoked Boscastle trout, horseradish crème fraiche, beetroot, dill dressing, crisp bread

-

Chicken liver parfait, grape chutney, toasted brioche

To follow

Roasted ballotine of turkey, streaky bacon, sage and apricot stuffing, pigs in blankets, roast potatoes and vegetables

-

Caramelised cauliflower, romesco, gremolata

-

Lemon sole fillets, crushed potatoes, chive butter sauce, sauteed greens

To finish

Christmas pudding, brandy butter, crème anglaise and redcurrants

-

Sherry trifle with raspberries

-

Selection of Cornish cheeses, chutney, biscuits

Due to the nature of our kitchen we are unable to guarantee any food to be allergen free. We will make every effort to cater for individual allergies.

Please talk to a team member for more information regarding your dietary requirements.

All prices include VAT at the current rate.

Please note a discretionary service charge of 12.5% will be added to your bill.

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