



PARTY MENU

Minimum 8 people

STARTERS

Winter vegetable soup **V GFA**
Homemade bread

Beignets **V**
Gouda cheese & spring onion, chive mayo

Chef's pâté **GFA**
Homemade bread

Pork croquettes
Garlic mayo, pickled red onion

King Prawns **GFA**
Garlic, brandy & spring onion

Deep fried calamari
Chilli jam

MAINS

Breast of pheasant **GFA**
Dauphinoise, date and bacon, agri-dulce sauce
Banana, greens, red wine jus

Pork Wellington
Crackling, sautéed potatoes, pig in blanket,
black pudding bonbons, greens & apple sauce

Turkey Ballotine **GFA**
Filled with cheese, bacon, spinach & cranberries,
stuffing, sprouts, sautéed potatoes & greens, chef's gravy

Flory beef burger
Pulled pork, cheese, mushrooms, onions, BBQ sauce
& alioli. Served in a bap with chips

Herb crusted fresh salmon **GFA**
Dauphinoise, Kiev ball, samphire & beurre blanc sauce

Rump steak **GFA** £5 supplement
Spinach, wild mushrooms & chunky chips.

PUDDINGS

Christmas pudding
Brandy cream

Belgium chocolate tart
Pistachio ice cream & raspberry coulis

Tiramisu

Christmas sorbet **V GF**

Vanilla panna cotta **GF**
Coulis & fruit

Our renowned 5 cheese board £5 supplement
Including Helford Blue, marinated Padstow, Giel's Cornish
gouda from Fowey, Cornish brie, Camembert, crackers & chutney

2 courses £30 / 3 courses £36
Friday and Saturday 3 courses only

£10 pp on booking with the remaining balance and pre-order due 7 days prior.
Please note that all payments are non-refundable.