



## Christmas Menu 2020

2 Courses £23.50 / 3 Courses £28.50

### Starters

**Roasted Carrot & Caraway Soup** VG, GFA  
Apple & Sage Fritter & Warm Crusty Bread

**Smoked Ham Hock Terrine** GFA  
Piccalilli, Crispy Capers & Griddled Toast

**Breaded Camembert** V  
Clementine and Watercress Salad & Cranberry and Port Dip

**Pan Seared Scallops** GF  
Celeriac Puree, Crispy Pancetta & Basil Oil

### Mains

**Traditional Roast Turkey** GFA  
Apricot & Sage Stuffing, Figs in Blankets,  
Herb Roast Potatoes & Turkey Gravy

**Six Hour Braised Feather Blade of Beef** GF  
Potato Terrine, Parsnip Crisps & Beef Jus

**Pan Fried Fillet of Turbot** GF  
Roasted Sweet Potato, Samphire & a Clam and Champagne Sauce

**Butternut Squash, Chestnut, Brie & Mushroom Wellington** V, VGA  
Herb Roasted Potatoes, Candied Carrots & a Vegetable Velouté

All Main Courses served with Seasonal Vegetables

### Desserts

**Traditional Christmas Pudding**  
Brandy Sauce

**Cherry & Almond Brownie** VG, GF  
Vanilla Ice Cream & Honeycomb

**St Clements Posset**  
Cinnamon Palmier & Winter berry and Port Compote

**Seven Stars Cheeseboard** GFA  
Smoked Applewood, Cornish Blue & Gorgonzola, Biscuits, Grapes, Apple & Real Ale Chutney  
(£3 Supplement)

*Mince Pies, Filter Coffee and Tea Included*

V = Vegetarian / VG = Vegan / VGA = Vegan Available / GF = Gluten Free / GFA = Gluten Free Available