



CHRISTMAS MENU

STARTERS

Soup of the Day

with a choice of Multiseed, White or GF Bread.

Cornish Duck Pate

with Multi Seed Toast and Cranberry Relish.

Pear and Cornish Blue Cheese Focaccia Toast

with Real Ale Chutney, Served on a bed of mixed leaves.

MAIN COURSES

Traditional Roast Turkey

served with stuffing, Pigs in Blankets, Roast Potatoes,
Brussel Sprouts, Honey Roast Carrots and Parsnips,
Peas and Yorkshire Pudding

Old Fashioned Cornish Under Roast.

Slow cooked Beef, Onions and Potatoes, served with
Honey Roast Carrots and Parsnips, Peas and Yorkshire
Pudding.

Sweet Potato Jacket

Stuffed with Feta, Figs, Walnuts and Honey served
with Salad and Coleslaw.

DESSERTS

Homemade Black Forest Cheesecake.

Christmas Pudding

served with Clotted Cream or Brandy Butter.

Cornish Cheese Taster

Cornish Blue, Brie and Yarg,
served with Chutney and Crackers.

2-Courses £30 3-Courses £35

Vegan Alternatives available.

Please Phone or email to book 01208 72518 info@stableart.co.uk