ST MAWES HOTEL
& RESTAURANT
CORNWALL

FESTIVE PARTY MENU

2 courses 30 . 3 courses 38

To start

Celeriac soup, pickled mushroom, crispy cabbage

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Oak smoked Boscastle trout, pickled beetroot, capers

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Chicken liver parfait, grape chutney, clotted cream brioche

To follow

Breast of Turkey wrapped in pancetta & filled with sage and apricot stuffing gravy made from the roasting juices, pigs in blankets

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Butter roasted cauliflower steak, smoked almond dressing, crispy herbs

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Pepper rubbed cod loin, crushed potatoes, chive butter sauce, sauteed greens

For the Table

Beef fat roast potatoes, Brussel sprouts & chestnuts, roasted roots

To finish

St Mawes Hotel Christmas pudding, brandy sauce

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Chocolate mousse, vanilla ice cream, olive oil

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Sticky toffee pudding, butterscotch Sauce, Clotted Cream

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.