



THE CORNISH ARMS

FESTIVE MENU

22nd November – 24th December

LENTIL, BEETROOT, PEAR AND ASHLYNN GOAT'S CHEESE SALAD

JERUSALEM ARTICHOKE SOUP *with lardons, croutons, truffle oil and chives*

DUCK LIVER PARFAIT *with beetroot chutney and Coombeshead sourdough*

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BRAISED PLAICE FILLETS *with cep mushrooms, chestnuts and spring onion mash*

TURKEY BREAST *with a creamy mushroom sauce, cranberry and buttered new potatoes*

CARROT, BEETROOT AND ONION TARTE TATIN *with buttered new potatoes and salad*

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RICK'S CHRISTMAS PUDDING *with brandy cream*

POACHED PEAR *with red wine sauce and Cornish ice cream*

PANNA COTTA *with pistachio cream*

2 COURSES £29 | 3 COURSES £34

Available for lunch and dinner, Monday to Saturday

Please ask for information on allergens. | A discretionary service charge of 12.5% will be added to your bill.

A discretionary £1 donation will be added to your bill in support of St Petrocs, a charity working to help end homelessness in Cornwall.