

The page is framed by a thin brown border. Ten gold starburst icons are scattered around the text, with one larger starburst at the top center and others of varying sizes around the perimeter.

# THE CORNISH ARMS

## FESTIVE MENU

22<sup>nd</sup> November – 24<sup>th</sup> 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 and cranberry*

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.