



Christmas Menu

Served 12-2 & 6-9 Monday to Saturday throughout December

To Start

Game terrine with sourdough melba and a cranberry gel **£7**

Slow cooked beef Brisket or Jackfruit steamed bao bun with chilli pineapple chutney **£6**

Goats cheese mousse with beetroot, watercress & walnuts **£5**

Pomegranate Mackerel fillet with celeriac remoulade and pickled cucumber **£6**

Whisky & Clementine cured salmon blinis **£6**

Cider & onion soup with cheese on toast **£5**

Main

Roast Turkey crown or Cranberry and cashew nut roast, served with chantenay carrots, brussel hash, honey roast parsnips, roast potatoes, sage stuffing, pigs in blankets and rich gravy **£14**

Roast duck breast with chestnut puree, fondant potato, crispy kale & plum sauce **£16**

Festive venison burger or Vegetarian stuffing burger both topped with blue cheese, red cabbage slaw and cranberry mayo served with seasoned fries, pig in blanket and dipping gravy **£12**





Baked apple bourbon ham, leek & potato rosti, crispy poached egg & greens **£12**

Mushroom & Radicchio risotto **£12**

Fillet of Bass with autumn ratatouille and balsamic Jerusalem artichokes and garlic matchstick potato **£16**

Not feeling festive today..... Beer battered fish and chips or homemade Chicken pie & chips, Vegetarian options available all **£12**

To finish

£6

Christmas pudding with brandy sauce

Spiced crème brulee with mini mince pie and clotted cream

St Clements, cranberry and white chocolate cheesecake

Ginger sponge pudding with toffee sauce and Treleavens vanilla ice cream

Cornish cheese board, selected local cheeses with ale chutney, fruit and water biscuits **£8**

Please inform our waiting team of any food allergies

**Wishing you all a very happy Christmas and healthy 2022
From everyone here at The Portreath Arms**

