



MOUNT EDGCUMBE

Christmas Set Menu 2024

A glass of Prosecco on arrival and a Christmas cracker are included.

2 Courses £34.95/ 3 Courses £39.95

Starters

Butternut Squash & Sage Soup, Rustic Breads (VE, GFA)

Spinach, Beetroot & Goat's Cheese Roulade (V)

Smoked Salmon & Prawns, Horseradish Cream & Lime Vinaigrette (GF)

Chicken Liver Pâté, Cranberry Compote, Mini Rolls, (GFA)

Game Terrine, Plum Chutney, Sourdough Bread (GFA)

Mains

Roast Turkey

Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussels Sprouts, Stuffing, Pigs in Blankets, Gravy

Roast Gammon

Pineapple, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussels Sprouts, Stuffing, Pigs in Blankets, Gravy

Cranberry Nut Roast (VE, N)

Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussels Sprouts, Vegan Sausage & Stuffing, Gravy

Triple Cheese & Aubergine Lasagne, Garlic Bread (V)

Edgcumbe Fish Pie, Broccoli (GF)

Vegan Mushroom Risotto (VE, GF)

Desserts

Christmas Pudding, Brandy Custard (N)

Apple & Cinnamon Bread & Butter Pudding, Cream

Pear & Cranberry Crumble, Vanilla Ice Cream (VE, GF)

Orange & White Chocolate Cheesecake

Ice Creams (GF, V): Rum & Raisins, Chocolate Orange, Vanilla OR Fruity Sorbets (GF, VE): Mango, Raspberry

(choose any 2 from the above)

Selection of Local Cheeses, Crackers, Homemade Chutney, Grapes & Celery (**£5 supplement**)

Available only for groups of 6 or more, with a pre order required 7 days in advance.

To confirm a Christmas Set Menu booking, we require a deposit of £10 per person.

Please note that all bookings in the private rooms on the first-floor restaurant must vacate the area by 10.30pm.

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free GFA-Gluten Free available on request.

Please alert our team to any dietary requirements. A discretionary 12.5% service charge will be added to your bill.

100% of the service charge is shared equally with the team at The Mount Edgcumbe.

Thank you.