



MOUNT EDGCUMBE

## **Christmas Set Menu 2023**

**Glass of Prosecco & Christmas Cracker included.**

***2 Courses £31.95/ 3 Courses £37.95***

### **Starters**

Spiced Pumpkin & Butternut Squash Soup, Rustic Breads (VE, GFA)

Blue Cheese & Fig tart, Pea Shoots, Balsamic Glaze (V)

Salmon Gravavlax, Cucumber Relish, Dill Cream Cheese, Blinis (GFA)

Duck Liver Pate, Edgumbe Chutney, Mini Bread Rolls (GFA)

Ham Hock Terrine, Plum Chutney, Tomato Focaccia (GFA)

### **Mains**

Roast Turkey

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

Roast Gammon

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

Nut Roast (VE, N)

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

Edgumbe Fish Pie, Broccoli (GF)

Vegan Budha Bowl (VE, GF)

Hummus, Pumpkin, Avocado, Beetroot, Orange Infused Quinoa, Walnuts, Dried Cranberries

### **Desserts**

Christmas Pudding, Brandy Custard (N)

Sticky Toffee Pudding, Vanilla Custard (GF, N)

Cranberry & Apple Crumble (VE, GF)

Chocolate Orange Cheesecake

Festive Ice Creams (V) OR Fruity Sorbets (VE)

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

**Only available to tables of 6+**

**To confirm a Christmas Set Menu booking we require a deposit of £10 per head**

**(not refundable if cancelled with less than 48 hours' notice).**

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 Edgumbe.  
Thank you.