



### **Christmas Set Menu 2025**

**2 Courses £36.50 / 3 Courses £43.50**

**Complimentary Glass of Prosecco.**

#### **Starters**

Spiced Parsnip Soup, Parsnip Crisps, Bloomer Bread (VE, GFA)

Roasted Beetroot Risotto, Caramelised Beetroot, Goats cheese, (V)

Salmon Rillette, Pickled Cucumber, Herb Croutes (GFA)

Smoked Ham Hock and Parsley Terrine, Mustard Mayo, Pickled Apples, Toasted Brioche (GFA)

#### **Mains**

Roast Turkey, Roast Potatoes, Roasted Vegetables, Swede Mash, Red Cabbage, Brussel Sprouts, Stuffing,

Pigs in Blankets, Yorkshire Pudding & Beef Bone Gravy (GFA)

Roast Gammon, Roast Potatoes, Roasted Vegetables, Red Cabbage, Brussels Sprouts, Stuffing,

Pigs in Blankets, Yorkshire Pudding & Beef Bone Gravy (GFA)

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

Yorkshire Pudding, Vegan Gravy (V, N, GFA)

Glazed Smoked Haddock, Leek and Sweetcorn Chowder, Poached Egg, Croutes (GFA)

Homemade Sage Gnocchi, Squash Puree, Enoki Mushrooms, Sage Crisps, Cavolo Nero,

Toasted Pine Nuts, Parmesan Tuile (N, GF, V),

(Vegan without the Parmesan Tuile)

#### **Desserts**

Homemade Christmas Pudding, Brandy Anglaise (N)

Apple & Cinnamon Bread & Butter Pudding, Vanilla Ice Cream

Vegan Chocolate Ganache, Blackcurrant Sorbet, Blackberries, Praline Crumb (VE, GF N)

White Chocolate and Raspberry Crème Brulée, Spiced Shortbread (GFA)

Ice Creams (GF, V): Christmas Pudding, Chocolate Orange, Vanilla OR

Fruity Sorbets (GF, VE): Blackcurrant, Raspberry, Mango

(Choose any 2 from the above)

Selection of Local Cheeses, Crackers, Homemade Chutney, Grapes & Celery (**£3 supplement**)

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.